VOLUME 104

MAY 10, 1941

Leading Publication in the Meat Packing and Allied Industries Since 1891

NUMBER 19

BONELESS SMOKED HAM

BONELESS SMOKED BUTT

BONELESS SMOKED PICNIC

SCOTCH STYLE HAM

TENDER SMOKED HAM

READY TO EAT SMOKED HA

CANADIAN STYLE BACON

SMOKED HAM BONE IN

BARBECUE HAM

BOLOGNA · SALAMI



TRANSPARENT PACKAGE COMPANY

Quality

CHICKEN STYLE LOAF

PICKLE and PIMIENTO LOAD

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SMOKED PICNIC, BONE-IN

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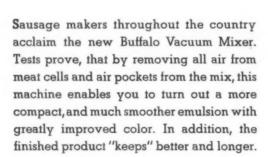
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KED SALAMI

"Christe Stuff" on vacuum mixing

How Buffalo Vacuum Mixers

- Save on mixing costs
- Improve sausage flavor
- Increase sales and profits



Here's what J. D. Poor, Supt. of the Coast Packing Company, Los Angeles, Calif., has to say about Buffalo Vacuum Mixers"We have just completed a thorough test on the Vacuum Mixer which we purchased from your company. We are well satisfied with the results of its performance as it adds a better color and makes a smoother finished product. It also saves 10% on casings and labor on stuffing time."

Write for full details today. We will be glad to furnish further proof that Buffalo Vacuum Mixers will do more work in less time and improve your sausage quality.

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.

Manufacturers of a complete line of Sausage Machinery

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Buffalo quality sausage making machine

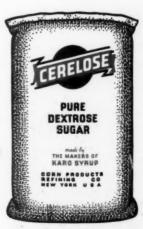
"I WANT THAT SAUSAGE WITH THE GOOD COLOR"



FROM coast to coast meat packers are enthusiastic in their praise of pure Dextrose sugar. They report that it helps develop good color in fresh sausage—and helps protect that desired color. They appreciate the economy of this great natural sugar... For further information write

CORN PRODUCTS SALES CO., 333 NO. MICHIGAN AVE., CHICAGO

CERELOSE PURE DEXTROSE SUGAR



THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Volume 104

MAY 10, 1941

Number 19

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Published weekly at 407 So. Dearborn St., Chicago, III., U.S.A., by The National Provisioner, Inc.

Yearly subscription: U.S., \$3.00, Canada, \$4.00; foreign countries \$5.00. Single copies, 25 cents.

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Dally Market Service reports dally market transactions and prices on provisions, lard, tallows and greases, sausage materials, hides, cottonseed off, Chicago hog markets, etc.

For Information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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MEAT LOAF Shrink Cut 97%



WITH THIS MOISTUREPROOF WRAP

THE Mil-O-Seal Pliofilm meat loaf wrap is the answer to the industry's prayer—according to leading packers, who report results like these:

The *Pliofilm* wrap reduces shrinkage more than 97% — because it seals hermetically against moisture evaporation.

It prevents mold contamination or discoloration even at room temperatures—keeps the meat fresh, bright and appetizing for many extra days.

It does not contract and pinch the loaf.

Best of all, this *Pliofilm* wrap is no more expensive than any other casing and may be easily applied.

That's why scores of important packers have adopted this economical container. *Pliofilm* prevents dehydration (shrinkage) because it is the only transparent packaging material that is inherently water-moisture-vapor-proof. It prints in sharp, clear colors, doesn't smudge—enhancing the appearance of the loaf.

For complete information, write: Pliofilm Sales Department, Goodyear, Akron, Ohio.



Plonden -T. M. The Goodyear Tire & Rubber Company

Mil-o-Seal Your assurance OF FRESHNESS

Easy to slice!

Mil-O-Seal Pliofilm wrap is quickly apmachine built by

plied by meat loaf wrapping machine built by Milprint, Inc., Milwaukee.

"DRESSED DOWN" INSURANCE COSTS

Many animals look alike on the hoof, but it takes an expert to recognize at a glance the Real Meat, the Net Value which eventually shows in the Profit Column.

XACTLY the same principles apply to your business insurance. When you pay for Automobile Liability (Bodily Injury and Property Damage Caused by Cars or Trucks)—Workmen's Compensation—Owners', Landlords' and Tenants' Public Liability—Manufacturers' and Contractors'— Elevator or Product Liability—are you buying "on the hoof" or "dressed down"?

We ask you to note that the Interboro Mutual Indemnity Insurance Company, which covers many of the large packing plants in the East, has

PAID AN AVERAGE OF 32½ PER CENT IN DIVIDENDS TO ALL POLICYHOLDERS FOR THE PAST SEVEN YEARS;

Has paid uninterrupted annual dividends of twenty per cent or more for the past quarter century.

There you have the "dressed down" cost of insurance. That is the basis on which you judge your other business purchases. Why not apply it also when you buy insurance.

A card or telephone call will bring you full information. LET'S HAVE A LOOK AT "DRESSED-DOWN" INSURANCE COSTS.

*INTERBORO MUTUAL INDEMNITY INSURANCE COMPANY

270 MADISON AVENUE NEW YORK CITY

*Writing Insurance in Middle Atlantic and New England States only.

BILTMORE minced ham

Rode with River Roll Red Soning

The always-popular BILTMORE Minced Ham boasts of a flavor radically different from other specialties . . . because it's made with a seasoning developed especially for it! That is the reason back of the sales successes made by users of Stange's C.O.S. Seasonings. Individual blends created to do a selling job for specific products yielding distinctively flavored sausage, meat loaves and specialties for a taste-conscious public.

C.O.S. Seasonings give the greatest concentration of flavor with absolute fidelity to their true spice origin. The *Stange Chef* will gladly send you liberal working samples of the famed Biltmore Minced Ham seasoning or will develop a distinctive blend of other C.O.S. seasonings that will exactly suit your class of trade. *Write today!*

WM. J. STANGE COMPANY

2536-2540 W. MONROE ST., CHICAGO, ILLINOIS

923 E. THIRD STREET, LOS ANGELES, CALIFORNIA 1250 SANSOME ST., SAN FRANCISCO, CALIFORNIA

SPEAM OF SPICE SEASONINGS - Individual or blended - PEACOCK BRAND CERTIFIED CASING COLORS

SMOKED AND COOKED MEAT WRAPPERS

SLICED BACON WRAPPERS AND HOTEL PACKS

WRAPPERS FOR FRESH PORK LOINS AND BUTTS

LARD CARTON LINERS

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WRAPPERS FOR GREEN HAMS AND BELLIES FOR THE FREEZER

> INNER COOKED MEAT WRAPPERS

SPICED HAM CAN LINERS

TAMALE WRAPPERS

BARREL LINERS

HAM JACKETS

BOX LINERS

THE WORLD'S MODEL PAPER MILL

KALAMAZOO VEGETABLE PARCHMENT CO. KALAMA200

Page 8

PARCHMENT

The National Provisioner-May 10, 1941

The Peach Pack That Developed Mumps

The Story of a Packaging Problem



"GET THE BOSS DOWN HERE quick," shouted the warehouse foreman to his helper. "Tell him we got trouble with the peach pack and got it bad!"

When the boss of the cannery saw the peach pack, he took just one look, then grabbed the telephone and called American Can Company.



For he did have trouble—plenty! Some cans were bulged out at the ends, a most unusual situation caused by the unexpected development of hydrogen in the cans.

What caused the cans to bulge—made part of the peach pack develop mumps? It was our job at American Can Company to help find out. For a fault like this was mighty important and had to be fixed at once.

First, the scientists from our laboratories checked the canning process at the peach cannery. Nothing wrong there. Then, they went over our own manufacturing of the cans themselves. The work was flawless. Finally, they got down to the steel base plate, just as it came from the steel mills.



And there the villain in the story was uncovered!

For these test-tube detectives found that the cans which bulged were made

from steel which had a larger silicon content than the cans which gave no trouble.

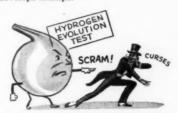
And they also found that the cans with the larger silicon content caused this unusual development of hydrogen in the peach cans.*



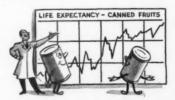
But just finding the trouble was not enough. Now, our scientists had to establish specifications for the chemical composition of the steel base for the tin plate.

Then, they had to devise a quick, practical method of predicting the performance of the tin plate made to these specifications.

And this they did. They invented a very simple method called the "hydrogen evolution test." Now, no peach pack develops mumps.



And like most new discoveries of merit, this test had effects on industry far beyond the immediate purpose for which the test was intended.



It enabled the entire canning industry to put more kinds of food in cans than

* Later tests proved that phosphorus as well as other elements had an effect.

ever before and actually to pack foods which had never been successfully packed before.

The hydrogen evolution test also raised the standards of tin plate and sped up the development of the new cold-rolled steel process.



To us, this story typifies how business and science can often go hand in hand and achieve many good results. It's also a fine example of the laboratory facilities which the customers of American Can Company have at their disposal.



Resources For Solving Packaging Problems at American Can

- 5 laboratories employing 134 people with college training, academic, or professional degrees in the pure, natural, or engineering sciences.
- 13 points from which customers' machinery is serviced . . . 6 points at which customers' machinery is built
- 67 plants located strategically in the U. S., Canada, and Hawaii.
- A factory-trained sales staff who are specialists in many different types of industry.
- An executive personnel backed by a financial strength that is in itself a tangible business asset.

AMERICAN CAN COMPANY

230 Park Avenue, New York, N.Y.

1941



Save You Money

- 1. PREFLUSHED . . . ready-to-stuff NOSTRIP Casings require no labor and handling. Each hank of casings, wholly finished, is protected by an individual pouch. Just cut the pouch, pull the ring, and the casings are ready for the stuffing horn.
- 2. PRESELECTED for quality . . . each hank of NOSTRIP Casings is of uniform size and protected by a chemically pure compound solution of a brine base. There is no danger of deterioration, breakage, discoloration, formation of salt rust or any other defects that gradual drying in crystal salt may cause.
- 3. SAVES FLOOR SPACE because packaged in carton form. Eliminates the use of considerable floor space heretofore required for storing bulky casing barrels.
- 4. Careful supervision by skilled experts assures the best raw materials obtainable. And, yet NOSTRIP costs you no more than ordinary casings.

Convince yourself. Write for further particulars today.





HE HAD TO TOUCH THE HIDE TO BE CONVINCED THERE WAS NO HAIR! The speed and thoroughness with which a Brisgo* treatment removes hair and



bristles is phenomenal. The hair is gone because it's out—not even the roots are

left. And there's never a nick or cut...
just smooth unblemished carcasses that
make top-grade hams and other cuts.

Meat-packer salesmen find it easier to sell the sleek, appetizing Brisgo-treated pork products. Meat-packer production men find it lowers production costs.

No wonder progressive packing plants the country over are rapidly installing the Brisgo method.

•Reg. U. S. Pat. Off., by Hercules Powder Company

MAIL THE COUPON FOR FULL INFORMATION

MANAL STORES CIPARTMENT

MERCULES DUVIE CONTACT

WILMINGTON, DELAWARE

Dasch Gillowy - Hervich - St. Long - Settleda City - Sen Frenches

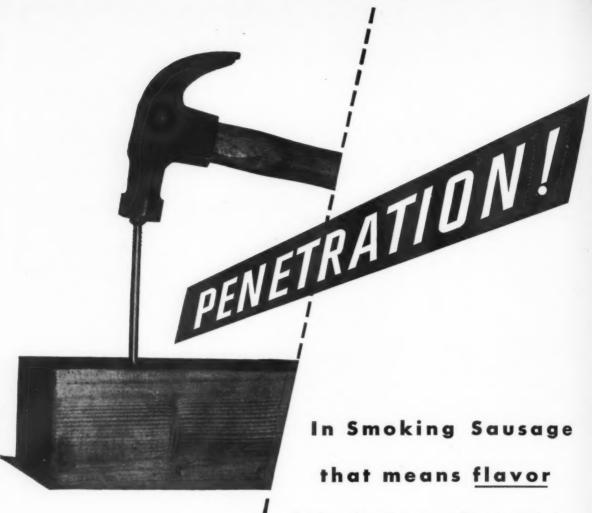


HERCULES POWDER COMPANY
DECOMPOSATED
910 Market St., Wilmington, Del.

Please send information about BRISGO

Name
Company
Street
City
State

1941



Smoke penetration means flavor in smoked sausage ... and flavor means sales. Armour's Natural Casings are porous, permitting great smoke penetration. For this reason, if for no other, you will find them the ideal casing for you to use.

But there are other reasons: Great strength to resist breakage. Elasticity to keep sausage plump and fresh looking. Every variety and size you could possibly need.

ARMOUR'S NATURAL
CASINGS

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The National Provisioner—May 10, 1941

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THE NATIONAL PROVISIONER

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Number 19

Small Leaks Sink Plants

It is difficult to impress employes, and sometimes department heads, with the fact that waste, no matter how slight, should be prevented. Lights left burning, dripping hot water faucets, leaking steam valves and fittings and uninsulated lines, the use of electric light bulbs of higher wattage than necessary, the practice of starting motors and machines a few minutes earlier than necessary and permitting them to operate after they are no longer needed, needless liberality in the use of string, paper, etc.—all these are small wastes.

When these small losses continue day after day in many departments of the meat packing or sausage manufacturing plant, the aggregate annual loss is considerable—enough, in many cases, to pay the salaries of those who are duty-bound to see that preventable losses do not occur.

Campaigns to reduce meat plant waste and loss are often unsatisfactory because they are spasmodic. They start with a great flourish and many good intentions. Speeches are made, bulletins are posted and about the time everyone is "pepped up" to do something, and the rank and file learn what the shouting is about, the plan peters out.

Periodic campaigns to reduce waste and loss are helpful, but if the results were charted the waste and loss curve would consist chiefly of peaks and valleys. The low points of the valleys probably would be considerably above the base line of possible results. Waste and loss prevention in the meat packing or sausage manufacturing plant is important enough to be a year-'round, year-after-year policy. The program should be in charge of someone who appreciates the possibilities and has the authority to enforce regulations designed to hold preventable losses to a minimum.

Something to Remember

WHILE packers can probably look forward to continuing improvement in demand for meats during the remainder of 1941, as a result of rising employment and increasing consumer incomes, they should not disregard the effect which heavy defense taxation may have on their business and on meat prices.

Tax legislation is still in nebulous form but it appears certain that federal levies on the individual taxpayer will be two to four times as large as they are at present. The proposed heavy taxes on individual and corporate incomes, luxuries and services

appear to have two purposes: 1) To defray part of the cost of the defense program; 2) To divert some consumer spending from its present channels so that labor, equipment and material normally used there can be utilized in defense production.

Disregarding the direct effect of higher taxes which the packer will have to pay, the industry may also be affected because its customer—the consumer—will have less money to spend after he pays his tax bill. Of course, he will not pay the higher levies until 1942—but many will begin to cut 1941 expenditures to meet 1942 obligations.

Luxury and semi-luxury goods will probably feel this forced consumer economy most keenly, but it may also extend to those necessities and semi-necessities for which demand is elastic. In the case of meat, diminution in demand could only be answered by lower prices.

While such factors as rising wages, more widespread employment and government meat buying may offset the deflationary influence of higher taxes, packers should not forget the latter item in analyzing business prospects and charting their course for the next twelve months.

Moreover, producers and the U. S. Department of Agriculture hog price "holder uppers" should remember that consumer incomes are not built with a "two-way stretch," and that packers can sell pork and beef to the public only at the price which it is able and willing to pay.

Helpful BAI Rulings

TWO of the interpretations by the U. S. Bureau of Animal Industry of the labeling regulations issued under Amendment 15 to BAI Order 211, Revised, will be particularly helpful to packers operating under federal inspection. They demonstrate the bureau's desire to adjust its rulings to specific conditions in the meat packing industry instead of arbitrarily applying formulas worked out for other food processors and manufacturers.

It would indeed have been regrettable had the net weight provision been applied to large sausage and loaf products which are customarily sliced and sold in weighed portions in the retail store.

Permission to use a rubber stamp or sticker, in conjunction with a stock label, in listing the ingredients of variable-formula products, is also welcome. Prior to this interpretation the packer had been faced with two bad alternatives: Print several types of labels for the same product, or standardize the formula in an uneconomical manner.



Better Light Speeds Work and Raises General Efficiency

Nela Park Engineering Department, General Electric Co.

ANY meat plant executives remember the huge problem faced by the packing industry about 25 years ago during World War I. Large quantities of canned meat and other products were needed, and every effort was made to speed production of meats required by the armed forces. Extra shifts were added in some departments and techniques were modernized in others. Among other things more and better light was used as a production tool. In almost every plant where the lighting system was improved lower production costs resulted. To the surprise of many executives, this saving more than offset the cost of the better

the limiting factors in boosting production in the meat plant. The arrangement of departments and the use of modern "mass production" techniques have their obvious advantages, but the ease with which the employes can see their tasks definitely influences the quality and quantity of their work. Thus the eyes of the workers must be considered as basic production tools, for the performance of the eyes vitally affects useful

While the majority of packinghouse

The workmen, in many instances, are

By CHARLES L. AMICK

and sausage manufacturing plant officials realize the value of good seeing conditions in efficient industrial operations, the scientists have shown that seeing is far from the simple, instantaneous and effortless process that most people believe it to be. In fact, seeing is a complicated process which uses large

For example, it takes time to see. Like a camera, when the illumination is high the eye takes snapshots; when eyes are able to adapt themselves to widely varying conditions, they suffer if severely punished by poor seeing conditions for long periods of time. These conditions result from:

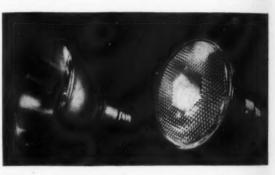
1.—Direct glare caused by unshaded or poorly shaded light sources within the field of view, or by excessive con-trasts between a bright light source and a dark background or adjacent sur-

2.-Reflected glare of bright light



amounts of nervous energy.

Projector spot and floor lamps combine reflecting surface and light source into a single complete unit. They provide a high level of illumination over a restricted area where critical seeing is being done.



the illumination is insufficient, it must take a time exposure. Thus good light is vital where seeing must be rapid (as in most packinghouse operations) because an abundance of light shortens the time needed to see. This fact has an important bearing on plant efficiency.

Research in seeing has also disclosed that improved lighting helps all workers do better work and do it more easily. Employes with inferior vision get even more assistance than workers with normal eyesight. An interesting test conducted some time ago showed that a group of workers with normal vision improved their efficiency 14 per cent when the illumination level was significantly improved, while a second group of workers with subnormal eyes improved their efficiency by 22 per cent.

Fortunately, the eyes are very flexible organs which respond to almost any demand made of them. However, while

GOOD MEAT PLANT LIGHTING

UPPER LEFT .- A uniformly high level of illumination is obtained in sales cooler with well-spaced outlets using Mazda lamps and RML dome reflectors.

LEFT.—Angle reflectors provide high level supplementary lighting necessary for quick and accurate work on the killing floor.

sources from polished objects, wet floors, etc.

3.-An insufficient level of illumina-

4.-Non-uniform distribution of light throughout the working area. Eyestrain generally results when there are extreme contrasts between bright and dim areas because the workers unconsciously try to adapt themselves to different brightnesses. Direct lighting units should be spaced no farther apart than their heights above the floor and whenever local lighting is employed, general lighting should also be used.

5.—Shadows caused by a) light sources which do not properly diffuse the light, b) not enough light sources, or c) incorrect location of light sources. Shadows invite accidents and hinder maintenance because they obscure objects which should be seen.

One or more of these typical deterrents to good seeing can impair the performance and efficiency of packinghouse workers, yet all five can be eliminated by using properly designed reflecting equipment, correctly located and employing the proper size and type of lamp. Modern reflectors protect the workmen's eyes and utilize the light to best advantage. Bare lamps never



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ADEQUATE ILLUMINATION WITH FLUORESCENT LAMPS

A louvered troffer system using 40-watt white Mazda F lamps supplies 50 footcandles of "seeing" illumination in this general office.

should be used. Even or uniform illumination can be obtained by the proper selection, spacing and arrangement of the luminaires. Spacing is governed by the distribution characteristics of the fixture and the mounting height.

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The problem of specifying footcandle levels appropriate for particular departments and operations in the meat plant has been simplified by research in light and vision. The lighting engineer has this reservoir of knowledge to back up illumination recommendations and, in addition, new instruments enable him to appraise the difficulty of particular seeing tasks in relation to other known tasks. The following table is presented as a guide in specifying minimum footcandle levels in various departments of packinghouses. They represent orders of magnitude rather than exact levels of illumination.

OPERATION	Footcandles
Slaughtering	10
Cleaning, cutting, cooking,	00

These values are based on observations of results in actual installations and on the adequacy of equipment and methods to provide these levels with safety and comfort. Modern illuminants and equipment, however, enable the executive to give his employes the benefits of higher footcandle levels. As contrasted with 25 years ago, managers can easily purchase lamps and lighting equipments which economically provide the footcandle levels known to promote quick and easy seeing. Today's lighting dollar purchases ten times as much light as it did a quarter of a century ago. If the executive spends as much for lighting as he did some 25 years ago, therefore, he will have an excellently lighted packinghouse.

It will be noted that the minimum footcandle levels listed below are for departments where workers use their eyes continually. In storage rooms, curing cellars, and other locations where very little work is done, the illumination level can be lower.

Among the most popular of the newer industrial luminaries are Mazda F (fluorescent) lamps. Although available only since 1938, fluorescent lamps have

enjoyed rapid public acceptance and have stimulated interest in all lighting. Among the reasons for the popularity of fluorescent lamps are:

1.—They produce daylight color light of a quality and at efficiencies never before possible. Artificial daylight has always been desired by industry.

2.—They make possible higher footcandle levels with existing wiring if power factor corrected equipment is used.

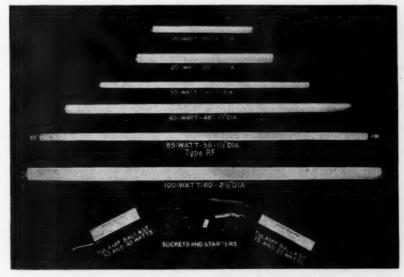
3.—They produce cool light. On an equal light basis, the radiant energy from a fluorescent lamp is only about one-fifth that of a filament lamp. Several hundred footcandles can now be provided with comfort.

Fluorescent Lamps

Fluorescent lamps differ from ordinary lamps. These relatively new sources are long tubes which emit light from their entire surface by internal fluorescence. The tubes have an electrode at either end (connected to 2-pin bases, thus requiring special fluorescent-lamp sockets) with no apparent electrical connection between them. When given the proper voltage supply, current flows through the mercury vapor in the tube. This mercury-vapor arc produces some light and an abundance of shortwave ultraviolet energy. The ultraviolet is scarcely visible to the eyes, but the fluorescent chemicals coated on the inside of the tube transform these rays into visible light.

All arc lamps require auxiliary equipment and fluorescent lamps are no exception. Each lamp must have 1) a ballast to deliver the proper voltage and lamp current with one value for starting and another for normal operation, and 2) an automatic starting switch (called a "starter") to pass current through the lamp electrodes and allow them to become sufficiently preheated

(Continued on page 44.)



A FLUORESCENT LAMP FOR EVERY PURPOSE

The present line of fluorescent lamps pictured with typical auxiliary equipment.

Farm Paper Attacking Lard Problem with Pie Contests

PIES by the thousand! Pies by the carload! Mince pie! Custard pie! Apple pie! Pumpkin pie! All kinds of pies! Let there be pies! Nineteen forty-one is going to be a pie year in this section of the country."

With these rousing words, The Farmer, St. Paul, Minn., a farm paper read in more than 250,000 farm homes in the Northwest, recently declared its intention to attack the lard problem di-

winners to central points in the three states to vie for the state championship. The latter events will be held in October, except in North Dakota, where the state contest will take place in late August as a feature of the Sioux Empire fair at Sioux Falls.

On February 14, the town of Letcher, Sanborn county, S. D., held the first contest of what promises to be a long and interesting series. A crowd of about would be illogical to attempt a national campaign without starting at home and putting our own house in order."

The National Live Stock and Meat Board is cooperating with the campaign by supplying educational literature, and has also made available showings of its popular new sound film, "Meat and Romance," in the area. Several of the packers operating in the three states have indicated their intention of tying in with the movement.

As a reminder of its efforts on behalf of lard, The Farmer has its circulation representatives distribute six-inch paper pie plates showing a hog carrying a large pie (see illustration) and declaring that use of lard will benefit hog prices. "Lard is the best and cheapest shortening and cooking fat," reads a statement on the plates. "Pie baking contests are the strongest force in supporting the pork and lard consumption campaign."

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PIGS PIES Use lard and increase log prices the supering the his and demand thereby the supering the his and fort Community to supering the history to superi

SYMBOLIZES CAMPAIGN TO BOOST LARD

Six-inch paper pie plates distributed by The Farmer, St. Paul, Minn., a farm paper circulated in the Northwest, remind readers of the tri-state pie baking competition being sponsored by the paper on behalf of lard. All pies entered in the contests must be baked with lard. County and district eliminations are being staged to select finalists for the state pie baking championships of Minnesota and North and South Dakota.

rectly by sponsoring pie baking contests in Minnesota and North and South Dakota, in cooperation with swine breeders' associations in the three states.

"A good many pie makers have been subtly persuaded that lard is not a suitable shortening for pie making," the article continued, "when, as a matter of fact, no other product is the equal of good lard from the standpoint of shortening power and digestibility....

"So many users have been weaned away from lard that it has become serious. Because of the competition from substitutes and the loss of foreign markets, lard is piling up in storage at a terrific rate. It is now selling for less than the price of live hogs and the huge surplus is a considerable drag upon the price of hogs." Of the total fats manufactured in the United States in the past five years, 59 per cent were of vegetable origin and 41 per cent of animal origin, the paper stated.

Response to the pie competition has been encouraging. The plan is to start out with county or intra-county contests, working up to district eliminations and finally bringing the district 400 persons attended the event, at which Miss Grace Schneider of Letcher was crowned queen. Her champion pie was auctioned off for \$1.65. About 50 pies were entered in a Brookings county, S. D., contest on March 12 and 13, with the county home extension council serving as sponsor of the event. All pies entered in the county contests become the property of the county committee.

Rules of the contests are simple. Any type of double-crust pie may be entered, but all must be baked with lard; contestants are required to certify, at the time of making entry, that lard was the shortening agent used. In counties where no pork and lard committee is set up to handle the local competition, other responsible bodies are recognized as legitimate sponsoring agents. The state champion pie bakers will receive handsome trophies and other state finalists will be appropriately honored.

"It is true," observes The Farmer, "that if the consumption of pork and lard should be trebled in these three northwestern states, hardly a dent would be made in the surplus problem. An effective consumption campaign must be national in character. But it

VITAMIN B DISPLAY CARD

The colorful chart illustrating the B vitamins in meat, which has figured prominently in the nation-wide advertising campaign of the American Meat Institute, has been issued in a handy new form as a counter display card with folding easel back. This card, measuring approximately 10 by 13½ in., is being displayed by retail meat dealers during May as an appropriate supplement to the May advertising, which is built around the B vitamin theme. It will also have a permanent display value.

Explanatory material beneath the chart explains the best known functions of the B vitamins—thiamin, riboflavin and the anti-pellagra factor—and supplies other information about meat's nutritive value, pointing out its high digestibility and its importance as a source of proteins and minerals. The seal of the council on foods of the American Medical Association is prominently displayed at the bottom of the chart.

ARMY MEAT GUIDE ISSUED

Valuable information on nutrition, suggested food combinations, meat cookery instructions, meat charts and information on such topics as food refrigeration, meat carving and care of tools and meat blocks are contained in a new meat reference manual prepared for U. S. Army mess sergeants and cooks by the National Live Stock and Meat Board.

The 8½- by 11-in. booklet, containing 36 pages, presents information in concise, easily understandable form and is illustrated with meat charts, drawings showing the location of the wholesale cuts, and sketches of meat tools used by the cook. A chart showing the vitamins, minerals and other constituents of foods, explanation of the nutritional requirements of properly balanced meals and comprehensive menu suggestions are among the helpful features of the booklet.

Price Control Looms Up As Possible Development

PVIDENCE accumulated this week that various federal agencies are dallying with the idea of price control, or even price fixing for foods, including meat and fats and oils, and other consumer goods. There were hints and warnings and, in a few cases, definite action was taken which supported this supposition.

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It was also evident that there were different views as to whose interests needed protection: the consumer or the producer. In Congress, legislation insuring mandatory high value loans on wheat, corn, cotton, rice and tobacco, as well as substantial parity subsidies for farmers, had strong support. A House committee is holding hearings on permanent legislation to provide full "parity" prices for basic commodities and to regulate farm prices in the same manner as freight rates, wages and coal prices are now controlled.

At Chicago, spokesmen for the National Cooperative Milk Producers Marketing Association called for government action to bring higher dairy product prices in keeping with industrial wage advances and defense buying of industrial products on a cost plus basis. They warned that the government program to hold some farm product prices near a certain level (hogs at \$9) might establish these prices as "ceilings" rather than minimums.

To Check "Inflation"

From the other direction, Leon Henderson, administrator of the Office of Price Administration and Civilian Supply, indicated that the government will not hesitate to take drastic action to avert inflation in the price of staple commodities, food and clothing. He told a group attending the National Defense Conference of Food and Clothing Producers that regulation of prices in the consumer field would be difficult, but "we are not afraid of the task."

In a letter to Representative Cannon on April 30 Mr. Henderson stated that his office had taken no steps to set a ceiling over farm prices, that it concurred in the Department of Agriculture program to increase the price of hogs and to give farmers a long-term guarantee of prices of pork, dairy and poultry products. This policy, he held, paralleled that followed by the government "in minimizing the risk of industrial plant expansion for defense purposes."

By its investigation of livestock, meat and food marketing at Chicago, the U. S. Department of Justice was also turning the spotlight on meat and food prices.

Other developments included a Department of Agriculture statement on May 8 that it was prepared to take prompt action to prevent excessive speculation in commodity futures markets under its supervision. The New York Produce Exchange and the New Orleans Cotton Exchange were notified that there were current indications of excessive speculation in cottonseed oil futures. The produce exchange at once established minimum margins and the maximum brokers' credit to clients was lowered from \$25,000 to \$10,000.

Fats and Oils Trading Increased During April

Total volume of futures trading in cottonseed oil reported to the Commodity Exchange Administration for April was 623,760,000 lbs., an increase of 17 per cent compared with March, according to an announcement issued by the U. S. Department of Agriculture. Open contracts in lard increased approximately 16 per cent during April with 141,150,000 lbs. reported on April 30. Trading in lard on Board of Trade totaled 363,100,000 lbs., up 27 per cent.

On the New York Produce Exchange, cottonseed oil futures contracts opened at end of April amounted to 173,100,000 lbs., and at New Orleans 12,120,000 lbs.

Food Industry Against Price Control

SIGNIFICANT statements from a report released at the close of the food section of the Defense Conference on Consumer Goods, held in Washington last week at the call of the Secretary of Commerce, are as follows:

"The food industry as represented at this conference agreed that the machinery which exists today in government and the facilities and organization in industry affords the country assurance against the disorganized conditions prevailing prior to and during World War I."

"It was agreed that with existing machinery in government and industry it should not be necessary to resort to anything like forcible government controls,"

"The food industry believes that price fixing and price controls would be very detrimental to the overall aim of America to produce more and to hold down prices by increased production."

"The food industry agrees that in many commodities the farm price has been abnormally low and if comparisons are made, they should be made with comparable periods."

"The food industry finally agrees that it is of the greatest importance for the food industry and for the public in general to get correct factual information into the hands of consumers and so counteract unfounded rumors, scare advertising, and other similar unjustifiable activities."

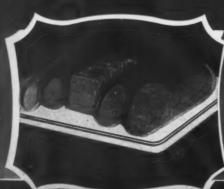
"The food industry believes it has demonstrated its ability to operate efficiently. Distribution costs have declined every year since 1933 despite substantially higher wage rates and improved service and facilities. Gross margins in 1941 are 18 per cent below 1933 levels. Efforts at further economy in distribution will contine."

"The food industry believes that the organized systems of distribution and free competition enable the industry to protect the welfare of the nation through a program of voluntary cooperation with government, obviating the necessity of forcible controls. The industry believes its record-provides evidence of constructive achievement in consumer protection. According to the Bureau of Labor Statistics, food prices between March, 1940 and March, 1941, advanced only 2.9 per cent, despite substantially increased purchasing power of consumers and increased demand for armed forces and the democracies. Before World War I—from December, 1915, to December, 1916—food prices advanced 19.9 per cent, according to the BLS Index.

"In appraising the level of food prices the food industry suggests that comparisons be made with periods of comparable purchasing power rather than with periods of unusually low consumer buying power such as prevailed during the recent depression years. For example: Beef prices in March, 1941 were 10 to 20 per cent lower than beef prices in March, 1929. Pork prices in March, 1941 were 13 to 60 per cent lower than prices on pork products in March, 1929. It is proper also to recognize improvements in quality, packaging, wider variety, sanitation and convenience of shopping facilities."

Production Savings mean More Profit





INCREASE YOUR YIELD

The addition of STALEY'S SPECIAL CEREAL FLOUR to your regular formula will bring extra profits to you in many ways. Users of STALEY'S SPECIAL CEREAL FLOUR get a larger yield from their meats because the high absorption properties prevent shrinkage, split loaves and drying out. Customers prefer the products because it allows the sausage maker to retain and bring out the natural meat color and flavor and still maintain a high food value because of the high protein content.

Use STALEY'S SPECIAL CEREAL FLOUR without any change in your regular cooking or smoking schedule. Just be sure to add additional spice to take care of the large increase in yield.

· Eight Real Reasons

- O SUPERIOR BINDING QUALITIES
- O NO BITTERNESS
- **1** WHOLESOME NOURISHMENT
- O INCREASED YIELD
- SIMPLE AND EASY TO USE
- **6** RETARDS SHRINKAGE
- MORE FOOD VALUE
- 3 UNCONDITIONALLY GUARANTEED

A. E. STALEY MFG. CO., DECATUR, ILL.

Staley's SPECIAL CEREAL FLOUR

ESPECIALLY PROCESSED FOR MEAT PACKERS

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FSCC Buys 24,625,000 Lbs. Lard, 41,380,000 Lbs. Pork

BULLETIN

FSCC has requested offerings under Announcement FSC-49 of frozen and cured pork products, lard and canned pork items. Products to be purchased are same as listed under Announcement FSC-48, below, and must conform to specifications in Schedule FSC-10 and Offer Form FSC-1531, Revised. All offers must be received by 9 a. m. EST, May 15, with notice of acceptance on or before May 17. Up to the time of going to press on Friday, The National Provisioner had received no information on the extent of FSCC purchases under Announcement FSC-48.

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THE Federal Surplus Commodities Corp. this week purchased 24,625,-055 lbs. of lard and 41,379,796 lbs. of pork products under Announcement FSC-42. The pork bought consisted of 26,845,000 lbs. of cured products and 14,534,796 lbs. of canned items.

The FSCC on May 6 in FSC-48 asked for additional offerings of items requested under Announcement FSC-42, subject to terms and conditions of the earlier announcement and Schedule FSC-10, Offer Form FSC-1531, Revised. Offers were received up to May 8, and telegraphic notice of acceptance was to be given by midnight on May 9. Products for which the latest offerings were asked:

Frozen regular hams, 16/21 range, sweet pickled regular hams, 16/21 range, and 16/21 smoked regular hams (last two alternates); 16/25 frozen skinned hams, 16/25 S. P. skinned hams and 16/25 smoked skinned hams (alternates); 6/8 frozen regular picnics, 6/8 S. P. regular picnics and 6/8 smoked regular picnics. (alternates); 14/20 salted N. Y. style shoulders and 14/20 smoked N. Y. style shoulders (alternate); 18/35 salted short clear backs 18/35 smoked short clear backs (alternate); 16/20 square cut, seedless frozen clear bellies, 16/20 salted clear bellies and 16/20 smoked clear bellies (alternates); 25/40 salted American Cut clear bellies.

Refined lard in 56-lb. export boxes and other types of packages, and the following canned meats, sterile pack—pork luncheon meat, 12-oz. cans; pork luncheon meat, 6-lb. cans; chopped ham, 12-oz. cans; chopped ham, 6-lb. cans; pork tongues, 12-oz. cans; pork tongues, 6-lb. cans, and pork sausage, 24-oz. cans.

The buying agency is now purchasing lard and pork at a rapid rate. Presumably most of the product is moving to Great Britain as fast as shipping space is made available.

Since mid-March, when FSCC buying of pork and lard was resumed, the government agency has purchased 93,325,000 lbs. of lard, about 58,000,000 lbs. of cured pork and 29,500,000 lbs. of canned

pork products. Comparing April purchases with recent stocks and latest inspected production reported:

LARD	Lbs.
FSCC purchased in April	31,258,000
March inspected make*	130,029,000
April 1 U. S. stocks*	320,416,000
CANNED PORK	
FSCC purchased in April (est.)	15,000,000
March inspected make	29,865,000
CURED PORK	
FSCC purchased in April (est.)	31,000,000
April 1 U. S. stocks	392,095,000
March D. S. to cure	36,298,000
March S. P. to cure	178,190,000

*Including rendered pork fat.

In the last month and a half the FSCC has purchased lard totaling almost one-third of U. S. stocks on April 1 and 71 per cent of March inspected production, canned pork equivalent to March inspected production (a month of relatively heavy output) and cured pork equivalent to about 15 per cent of U. S. stocks on April 1.

Institute Receives Award For Outstanding Service

For the third consecutive year, the American Meat Institute has received an award for outstanding service to its members from the American Trade Association Executives, an organization of leading trade associations in the United States.

This year's award is an honorable mention given "to the American Meat Institute for its achievement in encouraging cooperation between livestock producers, meat packers, and distributors of meat products; and for its successful work in technical research, marketing research, and trade promotion." The presentation was made April 28, at a meeting at the Mayflower Hotel, Washington, D. C., by Wayne Chatfield Taylor on behalf of Jesse H. Jones, Secretary of Commerce.

Seven trade associations received awards, one other food group in addition to the American Meat Institute being honored.

MARCH UNEMPLOYMENT DOWN

Unemployment fell 887,000 persons in March, or 12.6 per cent, according to preliminary estimates prepared by the division of industrial economics of the Conference Board. Total March unemployment of 6,142,000 was three million smaller than was estimated by the Board for March last year and smaller than in any March since 1930. Total employment rose 934,000 to reach 49,373,000, the highest since September, 1929, when 49,715,000 persons were employed in the United States.

U. S. Investigation of Chicago Meat and Livestock Marketing

A SWEEPING investigation of "restraints of trade in livestock markets, the meat packing industry and other food agencies" started this week in Chicago as the antitrust division of the U. S. Department of Justice began presenting evidence before the federal grand jury on May 6. Daniel B. Britt, special assistant to the attorney general, expressed little hope for an early conclusion to the investigation, as the first of about 200 subpoenaed witnesses appeared before the grand jury.

The Chicago investigation is part of the nationwide campaign by the antitrust division against restraints in the manufacture and distribution of food products. The meat investigation will concentrate on the price of dressed meat and the market practices of packers, order buyers and commission men with reference to lambs, hogs and cattle, according to Mr. Britt. Among other foods which will be subject to investigation on a nationwide scale are bread, fish, milk, cheese, canned fruits, vegetables and fresh fruits.

"The antitrust division is seeking to reduce prices and also to enable the farmer to secure a larger share of the consumer's dollar," Mr. Britt stated. "Processors and distributors now receive about 60 cents of the average dollar that the consumer spends for food, whereas between 1913 and 1920 they received only 40 to 50 cents. Complaints received by the antitrust division indicate that this increase may be due in large part to restraints of trade in the food processing and distributing industries."

Investigation's Social Aims

Recent studies reveal that due to present prices more than 45,000,000 persons in the United States are limited to diets which lack the essential food elements, Mr. Britt said, while, on the other hand, producing farmers must sell an abundance of food at distress prices so low as to threaten them with bankruptcy. The studies were made by the U. S. Bureau of Home Economics, the Bureau of Labor statistics and the National Resources Committee.

At present the investigation is said to involve only meat packing companies or persons engaged in slaughtering operations in Chicago. No indication has been given as to whether or not the investigation will involve outside Chicago operations of national packing companies, or will be extended at a later date to include packers, order buyers or commission men in other parts of the country. In addition to employes of the various companies involved, company record books have also been subpoenaed by the antitrust division. Included among the companies under investigation are Armour and Company, Wilson & Co. and Swift & Company.

Up and down the MEAT TRAIL

Open House Staged at New Swift Seattle Branch Unit

Swift & Company played host to an estimated 15,000 visitors during an open house program on April 27 and 28 at its huge new branch house at Seattle, Wash. W. G. Young, Seattle manager, and members of his staff were kept busy dispensing coffee, sausage, ham and other refreshments, as well as conducting a number of guessing contests in which valuable awards were offered.

A feature of the program, which coincided with the company's forty-first anniversary in Seattle, was a presentation of "Fashions in Meats" by Martha Logan, Swift home economist. On display were the world's largest sausage, the "biggest birthday cake in the world," a leather flag containing leather from all 48 states and other interesting items. Capt. Roy Courtright and his performing Pard dogs were given a hearty ovation.

Among the Swift & Company executives who were on hand to inspect the block-long new branch unit were K. F. Vance, Chicago, E. H. Whitaker, San Francisco, Pacific Coast district manager, B. C. Darnell, manager of the North Portland, Ore., plant, C. H. Smith,

Chicago, and V. M. Eckdahl, popular manager of the Swift refinery at Los Angeles, California.

Former Heim Plant Leased by Tulsa Packing Concern

Brooks Packing Co., Tulsa, Okla., has leased the former Heim Packing Co. plant at Bay and Jensen drive, Houston, Tex., consisting of 16 acres and five buildings, and is spending \$25,000 in modernizing the property, C. W. Brooks, vice president, announced recently. When the modernization program is completed, all new equipment will have been installed, it was stated.

The company will pay \$20,000 per year for its lease on a year-to-year basis, with an option for extension up to five years, and will operate its own stockyard, buying hogs and cattle locally. Officials plan to do a wholesale business only, featuring "guaranteed tender beef," sliced and slab bacon, hams and fresh pork cuts.

About 60 persons have been given employment at the plant, and the force is expected to be increased later to approximately 100 employes. Buildings of the plant are one and two stories, of brick and concrete construction.

VETERAN MORRELL EMPLOYES CELEBRATE ANNIVERSARY

When the thirtieth anniversary of the Sioux Falls plant of John Morrell & Co. was celebrated recently, 14 Morrell employes with service records totaling 417 years, who had been at the plant since its opening, gathered to observe the occasion. Reading from left to right, they are: E. F. Paxson, manager, savory foods; H. G. Gilbert, auditor; William



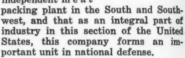
Edison, foreman, smoked meats; T. P. Nelson, credit manager; Walt Powell, manager, motor division; Roy Calkins, general ledger; C. C. Ogborn, office manager; Tom Meyers, foreman, millwrights; Robert Frank, stock keeper, smoked meats; H. F. Veenker, general superintendent, all plants; Ray Murphy, foreman tank and press; Al Reid, head beef grader; Elmer Moffitt, foreman beef-sheep kill, and F. Bresee, sliced bacon,

Houston Packing Co. Wages. Workers, at All-Time Peak

Wage rates at the Houston Packing Co. are now at the highest point since the company was organized in 1897, and

the company is currently employing the largest number of workers in its history, G. L. Childress, general manager, declared recently in announcing an 8 per cent advance in the wage rate of hourly and weekly paid workers.

"I might also state," said Mr. Childress, "that ours is the largest G. L. CHILDRESS independent meat



"As a matter of fact, we are cooperating with all the government agencies to the fullest extent, and doing everything in our power to assist our country with its plans to place the nation-at-large on a full defense basis.

"At the same time, we are exercising every effort to meet the demands of the consumer-public, so as to keep a steady flow of fresh meats, cured meats and allied products moving into the markets of the communities we serve, without interruption."



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Retired Auditor Honored

Business associates from Minnesota, North and South Dakota, Montana, Wisconsin and parts of Colorado gathered recently at the Curtis hotel, Minneapolis, at a dinner honoring T. L. La Doux, veteran branch house auditor of Armour and Company, who has retired on pension. An enthusiastic fisherman, who intends to devote much of his new-found leisure to rod and reel, Mr. La Doux was presented with an outboard motor by fellow workers. He and Mrs. La Doux plan to leave Minneapolis shortly for an extended fishing trip, scheduled to terminate at Seattle, Wash.

Mr. La Doux began his career with Armour at the Ironwood, Wash., branch as a clerk in 1897; during the intervening years he successively served as cashier, auditor, office manager and branch house auditor. At various times in his career, he headquartered at St. Paul, Chicago, St. Louis and most recently at Minneapolis, from which point he covered branch houses in six states.

The National Provisioner-May 10, 1941

Personalities and Events Of the Week

Charles A. Roberts, former general manager of the Cudahy Packing Co. plant at Los Angeles and now vice president of the Vegetable Oil Products Co., Inc., Wilmington, Cal., spent a few days in Chicago this week on business, renewing his acquaintance with friends in the packing business while en route to Cleveland and Washington.

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Paul Fruchbom, president of the Standard Provision Co., Philadelphia, passed away on April 25 in Philadelphia. He was a cousin of Morris Fruchtbaum, Philadelphia architect and engineer, whose work is familiar to eastern packers.

K. H. Clarke, vice president, Swift & Company, Chicago, spent a few days in New York last week.

Pablo Calcaterro, in charge of the hide and tallow department, Wilson & Co., Buenos Aires plant, arrived in the United States last week. After spending a few days at the New York plant, he left for Chicago.

Aubrey T. Hutton, BAI inspector in So. St. Joseph, Mo., packing plants for the past 34 years, suffered a fatal heart attack at the Armour and Company plant there on May 2. He was 59 years old. Burial was in Memorial Park cemetery.

Robert Hoffman, North Side Packing Co., Pittsburgh, Pa., and Richard Fried, Fried & Reineman Packing Co., left by train this week to attend the convention of the National Association of Credit Men at New Orleans, La. While in the southern city, they plan to visit with local packers and to take a boat trip. Upon returning to Pittsburgh, Mr. Hoffman will enter St. Francis hospital for an eye operation.

W. N. Lissfelt, president, Denholm Packing Co., Pittsburgh, Pa., retired late last month and was succeeded by Michael Kieffer, formerly vice president and treasurer of the company. Other new officers include O. R. Lewis, vice president, and E. G. Molyneaux, secretary and assistant treasurer. Mr. Lissfelt plans to drive to California for a two-month vacation and then retire to the country home which he built last year.

William F. Heidkamp, 44, Cincinnati manager for Wilson & Co., passed away late last month after a heart attack, following an illness of several months. He had been affiliated with Wilson & Co. nine years, and moved from Lafayette, Ind., to Cincinnati about 18 months ago.

Chip Steak Co., New York City, plans to run a trade paper and newspaper advertising campaign for Chip Steaks, a frozen meat product formed of thin slices of beef compressed into a single mit

G. F. Kiley, an employe of Swift & Company for 39 years and for the past 16 years head hog buyer for the com-



RECESSED WALL DISPLAYS FEATURE NEW RECEPTION ROOM

Reception and display room of new offices of Gardner-Richardson Co. at 500 Fifth ave., New York City, shows novel recessed wall spaces in which special packages developed by the company's creative design department are displayed. Three containers used by H. H. Meyer Packing Co., Cincinnati, are shown in upper center display. Meat packers might well consider the possibilities of similar recessed display spaces for visitors' rooms or reception rooms, in which packaged items could be shown.

pany on the Kansas City market, died at his home on May 1 after a ten-day illness. Born at Galesburg, Ill., Mr. Kiley went to Kansas City shortly before the devastating flood of 1903 and began work for Swift as a messenger boy.

Board of directors' room at the Chicago headquarters of Wilson & Co. is receiving a brand new steer head and horns to replace the head which has decorated its walls for many years. After an extensive search, Curly Inex, a rare Chisholm trail type of steer, was found on a Texas prairie and selected for the honor. The 1,600-lb. animal was slaughtered at Oklahoma City a few days ago.

Harry O. Cooke, 66, president and assistant treasurer of Cooke-Battye Co., Providence, R. I., died on May 2 in a local hospital. He had been active in the meat and provisions business in Providence for more than 20 years. Earlier, he served for 13 years as manager of the Armour and Company branch in Newport, R. I.

Huntsville Packing Co., Huntsville, Ala., recently began operations. A refrigeration plant owned by the city has been leased by the firm.

Frank J. Stevens Dies

As The National Provisioner goes to press, word is received of the death on May 6 of Frank J. Stevens, treasurer and purchasing agent of the G. M. Peet Packing Co., Chesaning, Mich. Burial was on Friday. Well known among packers and widely admired for his quiet efficiency, Mr. Stevens was a familiar personality at Institute conventions, where he will be sadly missed.

R. C. Atkinson has been named manager of the Sheboygan, Wis., branch of Armour and Company. He succeeds M. E. Griffin, who was transferred to the company's Racine, Wis., branch.

Annual banquet of the Hebrew National Kosher Sausage Co., Inc., New York City, tendered each year to its employes, was staged recently, with 200 employes and friends in attendance. Leonard Pinckowitz, president, thanked the employes for their cooperation and expressed his gratitude to his associates, Rubin Schwartz, Abe Levitt and Sam Skalet.

The firm of Z. Gottfield, Inc., has been incorporated to deal in meats in Jersey City, N. J.; capital \$100,000.

Oscar C. Huffman, 64, who retired as vice president of Continental Can Co. a little over a year ago after serving as head of the company for ten years, died at the Hotel Savoy-Plaza, New York, on May 5. At the time of his death, he was serving as a director of the organization, with which he had been affiliated since the merger of his United States Can Co., Cincinnati, with Continental in 1928. Burial was at Buchanan, Va.

Flaked ice needs of the J. Fred Schmidt Packing Co., Columbus, O., have been effectively solved by the installation of a York FlakIce Frosty Ribbon unit, reports J. Fred Schmidt, vice president and general manager.

G. R. Hicks, Wilson & Co., Chicago, has been nominated as a director of the Chicago Association of Credit Men. Election of the officers and directors on the proposed slate will be held May 21.

The "Hormel man," who has been passing out \$1 and \$2 bills in many sections of the nation in recent months (Continued on page 49.)

For tempting, delicious flavor

Boar's Head Super Seasonings



THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.

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The National Provisioner-May 10, 1941

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Calculating Motor, Human and Electric Lighting Loads

THE refrigeration load in a chill room or cooler is made up of the following:

1.—Heat reaching the refrigerated space through walls, floor and ceiling.

2.—The product load—heat removed in chilling the product or carcasses from the temperature at which the meat enters the cooler to the temperature desired.

3.—Heat generated by electric lights, motors and workers.

4.—Heat entering the room when the cooler doors are opened.

(See THE NATIONAL PROVISIONER of May 3.) In this formula, as was explained previously:

S is the specific heat of the meat.

W is the total weight of product in the room.

 t_1 is the temperature of the product or carcasses when they are brought into the room.

t is the temperature to which the products or carcasses are reduced.

Let us assume that 60,000 lbs. of carcass beef at a temperature of 35 degs. F. is taken from a chill room and

and must be taken into consideration.

Motors are used in beef holding rooms and sales coolers to operate fans and pumps on unit coolers and in some cases to circulate air. Heat output of motors may be taken as 2,545 B.t.u. per horse power. If accurate calculations are required, and particularly if the air is circulated through a duct system, the following formula may be used to determine the brake horse power of motors:

Brake horse power $=\frac{5.2 \text{ pQ}}{\text{e} \times 33,000}$

p is the total air pressure (inches of water) at the fan outlet needed to overcome the resistance of ducts and to maintain velocity of circulation at the most remote outlet.

Q is the number cubic feet of air circulated per minute.

e is the mechanical efficiency of the

If the duct system is properly designed, p should not exceed 1 in. of water.

Efficiency of a steel plate fan may be taken as .4 and of a multiple blade fan as .5.

The heat given off by persons in the cooler will vary somewhat, but may be taken as 500 B.t.u. per person per hour.

Heat generated by electric lights may be calculated on the basis of 1 watt equaling 3.42 B.t.u. per hour.

Methods of calculating the heat load imposed on the refrigerating system by door openings will be explained in a future issue.



NO PRODUCT LOAD IN HOLDING COOLER

The methods by which the first and second loads are calculated were described in the April 26 and May 3 issues of THE NATIONAL PROVISIONER. This article explains how the load imposed on the refrigerating system by electric lights, motors and workmen is determined.

Before taking up this subject, it seems advisable to discuss product load further, particularly the product load in beef holding and beef sales coolers. Some packer readers of the Provisioner, who are interested in the practical aspects of meat plant refrigeration, have become confused when considering product loads in these rooms because there is little or no reduction in the temperature of the carcasses and cuts which are held in them.

If no heat is extracted from the carcasses, no product load need be taken into consideration in calculating total refrigeration load in these coolers. In other words, the formula B.t.u.—SW (t_i—t) applies under all circumstances.

placed in a holding cooler where it will be held at 35 degs. F. What will the product load be?

We learned in the May 3 issue of the Provisioner that the specific heat of beef is .77. Substituting all known quantities in the product load formula, we have:

B.t.u. = $.77 \times 60,000 (35 - 35)$. $.77 \times 60,000 \times 0 = 0$.

In other words, no product load exists under these conditions and no heat is extracted from the carcasses for disposal by the refrigerating system. However, the heat infiltration load, the load imposed by electric lights, motors and workers and the heat entering the cooler when doors are opened exist whether or not there is a product load from the meat stored there

Sales coolers are likely to be welllighted, the doors are opened frequently and there may be a considerable number of salesmen and buyers in the cooler at some times. The heat load resulting from these factors may be considerable

A.S.R.E. SPRING MEETING

New problems and opportunities which are arising in the refrigerating industry in connection with the defense program will receive special attention at the twenty-eighth spring meeting of the American Society of Refrigerating Engineers, to be held in the Gibson hotel, Cincinnati, O., May 27 to 29. With two new sections of the society—groups in Kansas City, Mo., and Cleveland, O.—receiving charters and official recognition at the meeting, and increased activity in refrigeration as a whole, a record attendance is expected.

Among the addresses to be made and papers to be read at the meeting are the following: "Moisture Migration—a Survey of Theory and Existing Knowledge," by P. F. McDermott, Johns-Manville Sales Corp.; "Reversed Cycle Refrigeration for Air Conditioning Work," by R. D. Heitchue, Westinghouse Electric & Manufacturing Co.; "Strategic and Substitute Materials in the Defense Program," by H. W. Gillett, Battelle Memorial Institute.

"Measurements of Heat Generated by Fruits and Vegetables," by W. P. Green, W. V. Hukill and D. H. Ross, U. S. Department of Agriculture; "Quick Frozen Foods and Refrigeration," by Harry Carlton, University of Tennessee; "Cooler and Condenser Heat Transfer with Low Pressure Freon Refrigerant,"

1941

by Walter Jones, Carrier Corp.; "Refrigeration and Air Conditioning in Defense Industries," by Andre Merle, engineer, Q.M.C.; "Transient Heat Flow in Calculating Air Conditioning Loads," by Emerson M. Pugh of the Carnegie Institute, Pittsburgh.

INDUSTRY FUEL CONSUMPTION

A sharp downtrend in the consumption of coal by manufacturing establishments is revealed by the 1939 census, according to a preliminary report issued by the Bureau of Census, U. S. Department of Commerce. Compared with 1929, the Census of Manufactures shows that coal consumption in 1939 was approximately 60 million tons smaller, while the use of gas fuel was about 600 billion cu. ft. greater.

Reports made by 1,387 meat packing companies show that they burned approximately 1,680,131 tons of coal, including coke, during 1939, compared with more than 19 billion cu. ft. of natural, manufactured and mixed gases, and 7,100,822 gals, of fuel oils. Manufacturers of sausage, prepared meats and other meat products (not meat packers) consumed 59,245 tons of coal, including 913 tons of coke, and 697,006,-000 cu. ft. of fuel gases, and 3,211,614 gals. of fuel oils. Sausage casing manufacturers consumed 1,038 tons of coal and 8,259,000 cu. ft. of fuel gases, as well as 183,792 gals. of fuel oil.

Denial Is No Bar to Wage-Hour Inspection

Employers cannot refuse wage-hour inspection of their payroll records by claiming they are not engaged in interstate commerce, General Philip B. Fleming, administrator of the Wage and Hour division, U. S. Department of Labor, stated in citing a recent decision by the Fifth Circuit Court of Appeals in New Orleans, upholding the division's right to subpoena the records of the Cudahy Packing Company of Louisiana. Ltd. The packer had resisted subpoena but lost its case in the district court. The packing company claimed that all activities of its Louisiana branch were intrastate, while the agency held its right to make its own investigation to determine that fact.

OPM SEEKS TO SAVE CORK

A three-point program to conserve the present supply of cork in the United States has been formulated by the Office of Production Management with the cooperation of affected manufacturers. The materials branch of the production division has asked all cork insulation manufacturers to help curtail the use of corkboard for roof insulation, except for the roofs of refrigerated spaces.

All cork insulation manufacturers have given assurance of their cooperation with plans made by OPM officials,

PACKER AND FOOD STOCKS

Price range of listed stocks based on the last sales recorded during the week ended May 7:

chaca may 11		ended M	ау 7—	Apr. 30
	High	Low	Close	Clone
Amal. Leather	1	18/18	15/16	91
Do. Pfd	13	13	13	12 70
Amer. H. & L	31/8	31/4	31/4	8
Do. Pfd	271/2	271/2	271/2	28
Amer. Stores	101/8	101/8	10%	10
Armour Ill	4%	41/4	4%	41/4
Do. Pr. Pfd	55	58%	55	511/4
Do. Pfd		00 /6	00	60
Do. Del. Pfd	11036	11036	1101/4	1104
Beechnut Pack	114%	114%	114%	114%
Bohack, H. C			/4	1%
Do. Pfd	181/4	181/6	181/4	21 73
Chick. Co. Oil	121/2	121/2	1214	11
Childs Co	11/2	11/2	1%	
Cudahy Pack	121/4	12	12	11/4
Do. Pfd	90%	90 %	90%	12
First Nat. Strs	34 7/8	34	341/4	92
Gen. Foods	361/4	36	361/4	851/4
Do. Pfd				36
Glidden Co	14%	14	14%	114
Do. Pfd		421/4	4214	131/4
Gobel Co	15%	15%	1%	11/4
Gr. A. & P	99%	991/2	991/4	
Do. Pfd	0074	0072		1901/
Hormel, G. A	32	32	32	130½ 31¼
Hygrade Food	1%	1%	1%	1%
Kroger G. & B	25 %	25 %	25 %	
Libby McNeill	5%	51/2		251/2
			5%	51/3
Mickelberry Co		4%	4%	4%
M. & H. Pfd		13%	13%	131/4
Morrell & Co		****		381/2
Nat. Tea			****	8
Proc. & Gamb		501/4	501/4	51%
Do. Pfd		117%	117%	117%
Rath Pack		****		50
Safeway Strs		37	37	361/
Do. 5% Pfd	112	1111/4	112	1111/
Stahl Meyer		3/4	3/4	1
Swift & Co		20%	20%	20%
Do. Intl	181/4	18	18	18
Trunz Pork				81/6
U. S. Leather		31/2	3%	3
Do. A		6%	7	6
Do. Pr. Pfd	** ***	****	****	65
United Stk. Yds		11/4	11/4	11/4
Do. Pfd	0000		****	614
Wesson Oil		22%	22%	20%
Do. Pfd	71	71	71	70%
Wilson & Co	41/2	43%	4%	4%
Do. Pfd	68	68	68	66%

PRACTICAL!

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JAMISON NO. 600 AUTOMATIC TRACK-PORT-DOOR OPERATOR

Exit unsightly rods and bars on cold-storage doors.

ATTRACTIVE!

Exit traffic delays caused by uncertain operation of trackport-doors.

JAMISON has developed the last word in track-port-door operating devices. For simplicity, sightliness and certain operation it's unequalled. Only three moving parts—all enclosed within the track port!

Merit-proved in the plant and in the field, it's now standard equipment on all new JAMISON-BUILT track doors. Also available for installation on doors already in service.

Consult nearest branch or address

JAMISON COLD STORAGE DOOR CO. HAGERSTOWN, MARYLAND

JAMISON, STEVENSON AND VICTOR DOORS



BOIL-PROOF PAPER



"Boil paper? You mean leave it in boiling water?" Yes, that's just what we mean. If it's Patapar, it will come out firm and strong.

That's just ONE of Patapar's unusual features

Patapar can do things never thought possible for a paper. It is not only boil-proof, but it has these 4 other important features.

Insoluble

1941

The moisture from the air or moisture from your product won't weaken Patapar.

Grease-Resisting

With Patapar you'll avoid leaks and wrapper stains caused by fats, grease or oils. Patapar resists penetration.

Odorless

Your product cannot acquire an odor from Patapar.

Tasteless

Patapar will not impart that "papery" flavor.

Your wrapper is the safeguard to the quality and reputation of your product. So why take chances? Why entrust it to an ordinary single-feature paper when Patapar gives you not one but FIVE features. You can trust Patapar thru and thru—for protection—for attractive appearance—for dependability.

PATAPAR IS THE PAPER FOR

Ham and bacon wrappers • Meat loaf wrappers
Butter wrappers • Tub liners and circles
Lard wrappers • Carton and box liners
Can liners • Bag liners • Covers for slack barrels
And many other purposes in the Meat Industry

If you would like samples and quotations of Patapar, write and tell us your requirements.

PATAPAR Vegetable Parchment

PATERSON PARCHMENT PAPER COMPANY

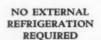
Headquarters for Vegetable Parchment Since 1885 Bristol, Pennsylvania

West Coast Plant: 340 Bryant St., San Francisco, Cal. Branch Offices: 120 Broadway, New York, N. Y. 111 W. Washington St., Chicago, Ill.

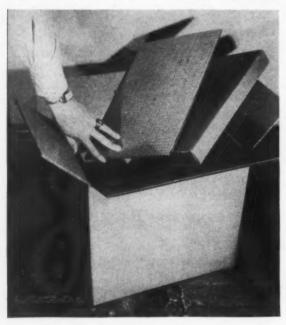
SELF-COOLED CONTAINER

For making express shipments of pork sausage and other highly perishable meat products, without dependence upon exterior refrigeration, Armour and Company is using a shipping container of corrugated board, equipped with an inner compartment holding 3½ lbs. of

snugly within the container in a horizontal plane, is actually an envelope about 1½ in. high, made by folding double-faced corrugated board of 200-lb. test. In preparing 1-lb. cartons of pork sausage for shipment, two layers of the cartons are placed within main container, dry ice compartment is inserted and the remaining two layers are placed



Self - cooling container used by Armour and Company for express shipments of cartoned pork sausage links. Independently refrigerated by inner dry ice compartment, it holds 40 one-lb. cartons, providing safe arrival up to 72 hours. Photo shows flat inner envelope (right) which holds 31/2 lbs. of dry ice. It lies horizontally in container, with two layers of cartons above and two below. Cartons are packed in container at 36-38 degs. F. Note insulating liner and top pad, shown by hand.



dry ice. Describing this container at the recent Packaging Exposition, Chicago, William Winans of Armour's standardization division stated that it provided safe delivery of product over a period as long as 72 hours.

The outer container, which measures 1513/16 by 915/16 by 145/16 in., is a standard type slotted A-flute corrugated box of 200-lb. test material, with an inner and outer covering of water-finished kraft paper. Since it must be sealed thoroughly in order to maintain low interior temperature, it is insulated at top and bottom with pads of double-wall chipboard, and all seams are sealed with heavy cloth tape. A layer of insulating chipboard also lines the four side-walls of container (see photo).

Dry ice compartment, which fits

on top of it, after which the box is sealed. Forty 1-lb. containers are shipped at once in this sturdy, self-refrigerated unit.

This shipping container is produced by Container Corp. of America.

MARCH EMPLOYMENT UP

Total nonagricultural employment in March reached 37,218,000 persons, 2,366,000 more workers than in March of last year and 1,541,000 more than in March, 1929, according to the U. S. Department of Labor. This was the fifth consecutive month in which employment exceeded the levels of corresponding months in all previous years on record.

Salesmen Hear About Meat Campaign Plans

To discuss plans for the next four months of the meat industry's national advertising and merchandising campaign, salesmen and executives of meat packing companies, in coordination with the merchandising staff of the American Meat Institute, are holding a series of sales meetings in key cities throughout the country. Gearing up summer meat sales is the objective,

In order to dramatize the program for May, June, July, and August, future advertising and sales helps will be projected in color upon a screen. Facts from a nationwide survey made by the industry are given, and it is then shown how advertisements are designed to fulfill specific needs disclosed by the survey, and how salesmen can use merchandising tools to put the advertisements to work for them.

For example, the survey showed that 80 per cent of the people consider a meat meal more satisfying than any other meal, and that women regard vitamins as most important in planning a meal. Consequently, the point that a satisfying meat meal is also one containing many of the essential vitamins will be emphasized in a new series of advertisements telling about the B vitamins in meat.

People's prejudices about the digestibility of meat will be corrected in another series which points out that all meat is 96 to 98 per cent digestible. Like all other advertisements in the campaign, these will bear the highly respected seal of acceptance of the Council on Foods and Nutrition of the American Medical Association.

Appearing during the height of the summer season, additional messages will tell consumers why meat is important in all seasons of the year—because "the human body is the same machine, summer and winter, and there is little variation in nutritional requirements because of the changing seasons."

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Examples of actual instances in which cooperation with industry advertising has multiplied sales for retailers are used at the meetings to show salesmen how mats and selling suggestions have been utilized most effectively.

FRANKY Savs

WHEN YOU SEE MY

PLAN FOR BOOSTING

SUMMER BUSINESS YOU'LL

CHEER YOUR HEAD OFF! IT'S

A TYPICAL "WEENY WITCH"

SELLING EVENT!



DON'T MAKE ANY PLANS
Until You See Franky's
Announcement Next Month!

It's a natural for selling MORE of YOUR Skinless Frankfurters or Wieners and Visking Cased Meat Products.

THE VISKING CORPORATION 6733 WEST 65TH STREET . CHICAGO, ILLINOIS

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Self-indicating.
Quick-make, Quick-break Toggle action.

WITH THE WESTINGHOUSE MOTOR WATCHMAN MANUAL MOTOR STARTER

FOR MOTORS UP TO 71/2 HP CLASS 10-100

Easy To Install

Compact design but with ample wiring space. Concentric knock-outs on top, bottom and sides make installation easy. Top screw holes in back of cabinet are keyhole-shaped. Bottom holes oblong for quick lining up. Straight-through wiring—line to top—load at bottom.

Lower Maintenance

"De-ion" quenchers prolong contact life. Bi-metal provides unvarying accurate overload protection. Trip-free switch—cannot be held closed against overload. Quick-make, quick-break prevents "teasing". All metal parts tinned or cadmium-plated. Silver-to-silver, double-break contacts. Deep-drawn cover and contact inspection window on arc quencher make maintenance easy.

WESTINGHOUSE ELECTRIC & MFG. CO.
EAST PITTSBURGH, PA.

J-21145





PRICE UP TO CUT EXPORTS TO U. S.

MONTREAL.—By an increase in the price paid to Canadian packers, and so to producers, the Canadian Bacon Board is seeking to check the flow of hogs to the United States and to cut down pork consumption in the domestic market, thus ensuring fulfillment of bacon agreement obligations to the United Kingdom. The board is paying an extra \$1 per 100 lbs. to packers for bacon to be exported to Britain, making the price for Grade A No. 1 Wiltshire sides \$17.10 per 100 lbs. The new price is in effect on "all products put into cure for export from hogs purchased on and after May 2."

Bacon Board officials said that the price increase was to serve two purposes:

1.—To reduce exports to the United States, where higher hog values are attracting Canadian supplies.

2.—To raise prices in the domestic market and cut down consumption. Present pork prices are described as "low."

Since the U. S. government announced that it proposed to hold live hog prices near the \$9 mark to encourage production, it has been expected that Canadian exports to the States would increase.

Officials say that U. S. imports of Canadian hog products have not been large, although they have been gaining in recent months. However, it is felt that Canadian supplies would eventually be affected, especially with fur-

ther improvement in values south of the border. The additional payment by the Bacon Board will have a stabilizing influence on prices in Canada. Values have increased at points close to the U. S. border more than at markets where practically the only outlet is for domestic consumption. Without an incentive to ship to the United States, it is hoped that prices will reach a common level across the Dominion.

Ottawa officials recalled that when the agreement for shipping an estimated 425,600,000 of Canadian bacon to the United Kingdom was reached last year, it was made clear that U. S. prices were almost certain to rise and that a corresponding gain in Canadian values could be expected. An understanding was reached that when Canadian values increased, the agreement on prices between the Dominion and the United Kingdom would be reviewed by both parties.

Additional demands from Great Britain for bacon will have the effect of increasing shipments from now until well into September by nearly 25 per cent, it was authoritatively learned. Actually Canada is now sending more than 9,000,000 lbs. of bacon to Britain each week. To maintain these large shipments through the slack hog delivery months of July and August, it will be necessary to increase immediately the amount of pork in cold storage in Canada. Total storage stocks are now down to around 10,000,000 lbs.

Lowest price payable under the new schedule will be \$13.75 per 100 lbs. for Grade B No. 3 bacon, weighing 70 to 80 lbs. a side. The price increase applies to various export cuts in addition to sides.

ANGLO-AMERICAN FOOD COMMITTEE IS FORMED

To facilitate and speed up all phases of the lend-lease program affecting agriculture, Secretary of Agriculture Claude R. Wickard has announced the formation of a joint Anglo-American Food Committee. This committee heads up, under the Secretary's chairmanship, the informal negotiations and planning which department representatives and members of the British Food Mission have been carrying on almost daily for the last two months.

In addition to the Secretary, the committee will consist of R. H. Brand, Sir Quintin Hill, and M. I. Hutton, all of the British Food Mission, Surgeon General Thomas Parran, U. S. Public Health Service, and Milo Perkins and L. A. Wheeler, U. S. Department of Agriculture.

The committee will consider how the food resources of the United States can best be used to aid the United Kingdom and the British Empire and allies in maintaining their war effort, and frame general programs of food supply, in conformity with procedures established under the Lend-Lease Act.

Various operating sub-committees also are being appointed to deal with specific problems of supply and nutrition growing out of the lend-lease program.

MEAT IMPORTS AT NEW YORK

Imports for the period April 24 to April 30, inclusive, at New York:

origin	Commodity	The.
Argentin	a—Canned corned beef —Canned roast beef —Tinned meat extract	79,200
Brazil-(Canned corned beef	68,168
	-Smoked back bacon	
	Fresh chilled pork	
	-Fresh chilled ham	
_	Fresh chilled calf liver	2,520
_	Fresh frozen beef liver	
_	-Canned ham	. 17,186
	Fresh pork bellies	8,628
-	-Fresh pork tenderloins	
	Fresh pork butts	
	-Fresh pork ribs	
	Fresh pork trimmings	16,850
	-Fresh pork blade meat	1,500
	-Fresh pork shoulders	
	-Fresh pork loins	. 233
	-Frozen ham	
Cuba—2,	183 quarters fresh chilled beef	.104,000
	resh frozen beef cuts	76,474
—F	resh frozen beef liver	. 1.188
	resh frozen beef tongues	

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on May 3, 1941:

	Week May 3	Previous week	Same week '40
meats,	lbs.15,758,000 lbs.64,544,000 8,730,000	18,411,000 48,175,000 6,581,000	19,207,000 59,785,000 3,105,000

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's handbook on operations in the pork plant.

LIGHT AND HEAVY HOGS CUT OUT WITH A MARGIN

Cut-out results on heavy butchers at Chicago showed an improvement of 20c per cwt. during the first four days this week—erasing a loss of 16c per cwt. during the four-day period last week for a profit of 4c per cwt. this week. Thus heavy butchers were out of the "red" for the first time in many months. Results on light and medium butchers also improved, with gains in total product values exceeding increased hog costs for both averages by 18c per cwt.

1	180-220 lbs		220-240 lbs		240-270 lbs		8	
Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pet. live wt.	Price per lb.	Value per cwt. alive
Regular hams	18.7 12.7 16.1 17.6 16.3 4.8 5.7 8.1 10.3 10.7	\$2.60 .72 .64 1.74 1.79 .05 .16 .17 1.04 .16 .32 .07	13.80 5.50 4.00 9.70 9.70 9.70 2.00 3.00 2.20 11.30 1.50 2.80 2.00	18.7 12.7 15.4 16.9 16.1 10.0 5.0 5.7 8.1 8.4 8.0 10.7	\$2.58 .70 .62 1.64 1.56 .20 .15 .17 .18 .95 .12 .30 .07	13.70 5.40 4.00 9.60 8.00 4.20 3.30 2.00 10.50 1.50 2.80	18.3 12.9 14.9 16.6 13.7 9.9 5.5 5.7 8.1 8.4 7.0 10.7	\$2.51 .70 .60 1.59 1.10 .40 .23 .19 .16 .88 .11 .30 .07
TOTAL YIELD AND VALUE 89.50 Cost of hogs per cwt. Condemnation loss Handling and overhead TOTAL COST PER CWT. ALIVE TOTAL VALUE Profit per cwt Profit last week Loss last week	\$8.69 .05 .58 \$9.32 9.82 \$.50 .32	\$9.82	70.50	\$8.72 .05 .50 \$9.27 9.60 \$.33 .15	\$9.60	71.00	\$8.64 .05 .47 \$9.16 9.20 \$.04	\$9.20

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96,168 2,888 165 5,623 64,948 2,520 1,666 17,186 8,628 300 4,848 1,886 16,850 1,500 2,988 223 4,156

14,818 04,060 76,474 1,186 1,658

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1941

The bus pictured below is far from being old. It's typical of the equipment operated by a Minnesota bus line. And the help which this operator received in solving his problems is typical of the service Standard Oil Engineers have for any operator.

In this case, the Engineer was asked to locate the cause of troublesome engine deposits. At the same time he carefully checked other engine conditions. Modern testing equipment enabled him to make a complete and accurate analysis.

When he finished working with this maintenance department, not only had the deposit trouble been eliminated, but fleet gasoline mileage had been increased from 10.2 to 11.2 miles per gallon.

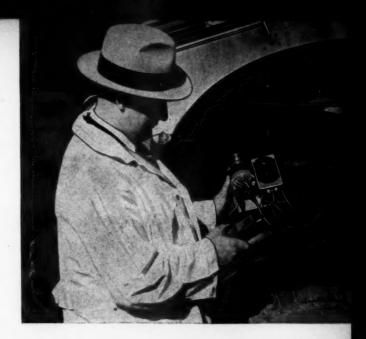
Why not have one of these Engineers explain to you just how he works and what he does to make these savings? You'll not be obligated in any way.



CONTRACTOR AWARDED FREEDOM FROM WHEEL BEARING TROUBLE

Gasoline mileage is a big item in fleet operation, but Standard Oil Automotive Engineers find many other ways of saving fleet operators money. One of these Engineers noticed that a Minnesota contractor was replacing front wheel bearings frequently in trucks and road machines. In analyzing this job the Engineer found that heat, transmitted from the brakes, was thinning out the grease in use. He recommended a test of the right grade of Standard Wheel Bearing Grease. The test showed that this grease eliminated bearing failures and also considerable expense in brake relining caused by grease leaking onto the brake drums.

One of these Engineers may have many cost-saving suggestions to offer you, if you'll let him.



HERE IS ONE SAFE WAY TO REDUCE FLEET FUEL COSTS

Even a fraction of a cent difference in the *price* of gasoline is interesting to most fleet operators. But there is always a gamble on quality when buying on price alone. And why gamble when there is one *safe* way to get lower gasoline costs?

Here's all you have to do. Let an Automotive Engineer "put" the right grade of Standard Oil gasoline on your trucks. That doesn't mean just filling the gas tank. He'll check your equipment and help your maintenance men adjust it to get full power and economy from the fuel he recommends. He will help locate engine inefficiencies.

This service on a fleet of eighteen trucks in an Evansville fleet reduced gasoline consumption 18%. That meant a saving equivalent to almost 2c per gallon in this fleet's gasoline bill.

You can get this same service. And at no cost to you. Just call the local Standard Oil (Indiana) office, or write 910 South Michigan Ave., Chicago, Illinois for the Engineer nearest you. In Nebraska, write Standard Oil Company of Nebraska at Omaha.

HERE'S WHERE YOU'LL FIND A STANDARD OIL AUTOMOTIVE ENGINEER

Chicago, Illinois Decatur, Illinois Joliet, Illinois Peoria, Illinois Quincy, Illinois Evansville, Indiana Indianapolis, Indiana South Bend, Indiana Davenport, Iowa Des Moines, Iowa Mason City, Iowa Detroit, Michigan Grand Rapids, Michigan Saginaw, Michigan Kansac City, Missouri St. Louis, Missouri St. Joseph, Missouri Duluth, Minnesota Mankato, Minnesota Minneapolis, Minn. Green Bay, Wisconsin LaCrosse, Wisconsin Milwaukee, Wisconsin Billings, Montana Denver, Colorado Fargo, North Dakota

Copr. 1941, Standard Oil Co. (Ind.)



STANDARD OIL COMPANY (INDIANA)

UBRICATION ENGINEERING

THE RIGHT LUBRICANT * PROPERLY APPLIED
TO REDUCE COSTS

Here's



"The Man Who Knows"



"The Man You Know"

MAYER'S SAUSAGE SEASONING

ish for MER PROFITS

There's nothing like an eye-appealing dish of cold cuts to whet your appetite . . . and nothing like a *popular* line of meat specialties to keep your profits happily high all summer long.

Let us help you make your products taste as good as they look. Popular favor depends on the flavor. Using the proper seasoning formula will go a long way towards making your brands warm-weather favorites for quick meals at home and for outings to beaches, ball-parks, and picnics.

We know from long experience how to help you flavor your meat specialties to the local taste of the people to whom you sell. If you are planning to make any new products, we can tell you what will sell best in your locality.

We have the necessary raw materials, too. Months ago we ordered supplies of the world's choicest spice crops. These are now safely stored in our own storehouses on American soil. Our foresight is your assurance of a continued supply of seasonings, expertly made from the finest natural spices. Write us!



FOR DEFENSE

Defense means food as well as guns. Mayer's Seasoning and Curing Materials do their bit by stimulating the consumption of health-rich meats.

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago, Illinois Canadian Plant: Windsor, Ontario

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CACH BRICES

CASH PRICES	FUTURE PRICES
Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., May 8, 1941	SATURDAY, MAY 3, 1941
REGULAR HAMS	Open High Low Close
Green *8.P.	LARD-
8-1020 201/4	May8.77½ 9.00 8.77½ 9.00b July9.02½ 9.25 9.02½ 9.22½ax Sept9.20-22½ 9.45 9.20 9.40ax
$\begin{array}{cccccccccccccccccccccccccccccccccccc$	Sept9.20-22¼ 9.45 9.20 9.40ax Oct9.30-32¼ 9.52¼ 9.30 9.50ax
14-16	Sales: May, 4; July, 131; Sept., 401; Oct., 108; total, 644 sales.
	total, 644 sales.
BOILING HAMS Green *S.P.	Open interest: May, 21; July, 527; Sept., 1,987; Oct., 308; total 2,788 lots.
16-18	CLEAR BELLIES-
18.90	
20-22 18% 19% 16-20 range 18% 16-22 range 18%	May 10.75n July 11.40n Sept. 12.10n
16-22 range18%	May 10.75n July 11.40n Sept. 12.10n Oct. 12.50n
SKINNED HAMS	
Green *S.P. 10-1221 21½	MONDAY, MAY 5, 1941
10-12 21 21½ 12-14 21 21½ 14-16 20½ 21½	LARD-
12-14 21 21¼ 14-16 20¼ 21¼ 16-18 20 20½	May 9.10 9.10 9.02½ 9.02½ 9.10 July 9.35-37½ 9.37½ 9.22½ 9.25 Sept 9.50-55 9.55 9.60 9.55ax
18-2019@19¼ 19½	Sept 9.50-55 9.55 9.40 9.45-42½ Oct 9.65-62½ 9.65 9.50 9.55ax
20-22	Sales: May, 5; July, 83; Sept., 241; Oct., 68;
24-26	total, 397 sales.
25-30	Open interest: May, 21; July, 497; Sept., 1,950; Oct., 344; total, 2,812 lots.
PICNICS	
Green *S.P.	CLEAR BELLIES—
4- 6	May 10.75 10.75 July 11.40n Sept. 12.10n Oct. 12.50b
6-8	Sept
10-12	Oct
8/up, No. 2's inc13½	TUESDAY, MAY 6, 1941
Short shank %-%c over.	LARD-
GREEN AMERICAN BELLIES	May 9.17½ 9.27½ 9.17½ 9.27½b July 9.20 9.45 9.20 9.45b Sept 9.37½ 9.65 9.37½ 9.65ax Oct 9.47½ 9.75 9.47½ 9.72½-73
18-20	Sept 9.3714 9.65 9.3714 9.65ax
20 00 111111111111111111111111111111111	Oct 9.471/2 9.75 9.471/2 9.721/2-73
BELLIES (Square Cut Seedless)	Sales: May, 7; July, 106; Sept., 322; Oct., 82 total, 517 sales.
Green *D C	Open interest: May, 20; July, 442; Sept., 2,016 Oct., 365; total, 2,848 lots.
6-81614 1714	
8-10	CLEAR BELLIES:
10-12 15% 16% 16% 12-14 14% 15% 15% 15% 15%	May 10.80b July 11.40b
14-16	
*Quotations represent No. 1 new cure.	Oct12.50 12.50
D, S. BELLIES	WEDNESDAY, MAY 7, 1941
Clear Rib	LARD-
16-18	May 9.27½ax 9.27½ 9.37½ 9.47½ax 9.47½ax 9.62½-57½ 9.60 9.57½ 9.47½ 9.67½ax 9.67½ 9.75½
20-25	Sept 9.80 -77% 9.80 9.57% 9.67% ax
30-35	Oct 9.90 9.90 9.67½ 9.75b
85-40	Sales: July, 63; Sept., 292; Oct., 79; total, 43- sales.
	Open interest: May, 14; July, 435; Sept., 2,040 Oct., 384; total, 2,878 lots.
6-85%	
8-10 6	CLEAR BELLIES-
12-14 6¼	May 10.87% b
14-16	May 10.87% b July 11.40b Sept 12.10n Oct 12.50ax
18-20 71/2	Oct
20-25 8	THURSDAY, MAY 8, 1941
OTHER D. S. MEATS Regular plates6-8 84	LARD-
Clear plates4-6 5%	May 9.25 9.20 9.20ax
Clear plates 4-6 5% D. S. jowl butts 6 S. P. jowls 6	July 9.30-25 9.47½ 9.25 9.35ax Sept 9.50-45 9.65 9.45 9.52½ Oct 9.60 9.72½ 9.60 9.62½
Green square jowls 8	Oct9.60 9.72½ 9.60 9.62½
Green rough jowls	Sales: May, 3; July, 69; Sept., 214; Oct., 36 total 322 sales.
WEEK'S LARD PRICES	Open interest: May, 14; July, 431; Sept., 2,024 Oct., 387; total 2,856 lots.
Prices of cash, loose and leaf lard on	
the Chicago Board of Trade:	CLEAR BELLIES—
Cash Loose Leaf	May 10.87½n July 11.40b
Saturday, May 39.00n 8.17½n 8.25n Monday, May 59.05n 8.22½n 8.25n Tuesday, May 69.30ax 8.42½n 8.87½n	Sept
Tuesday, May 69.30ax 8.42½n 8.37½n Wednesday, May 79.30n 8.45n 8.62½	Oct 12.50n
Thursday, May 89.20ax 8.324a 8.624a	FRIDAY, MAY 9, 1941
Friday, May 99.421/2n 8.571/2n 8.75n	LARD-
Packers' Wholesale Prices	
	May 9.42½ 9.62½ 9.87½ 9.60ax 8ept9.57½ 9.87½ 9.87½ 9.75-77; Oct 9.67½ 9.87% 9.87% 9.87
Kettle rend., tierces, f.o.b. Chgo	Oct9.67½ 9.87½ 9.67½ 9.85
Refined lard, tierces, f.o.b. Chgo 10½ Kettle rend., tierces, f.o.b. Chgo 11 Leaf, kettle rend., tierces, f.o.b. Chgo 11 Neutral, tierces, f.o.b. Chicago 10½	CLEAR BELLIES-
Shortening, tierces, c.a.f12	36
Havana, Cuba Pure Lard Price	July 11.50b Sept 12.10n
Wednesday, May 718.525	Oct

BRAZIL'S MEAT VOLUME UP

Official figures indicate an appreciable expansion of Brazil's meat packing industry during 1940 as compared with the preceding year, the U. S. Department of Commerce reports. Total slaughter of cattle in Brazilian establishments subject to federal inspection amounted to 2,244,565 head in the last calendar year compared with 1,823,798 head in 1939 and 2,428,654 head in the peak year 1937.

Both the volume and value of Brazilian exports of meats in 1940 registered a sharp advance over recent years. Shipments in 1940 totaled 158,580 metric tons against 92,726 tons in 1939, and an annual average of 78,126 tons for the five-year period 1934-1938. Exports of meats accounted for approximately 10 per cent of the total value of Brazilian merchandise exports in 1940. Exports of frozen beef and of canned beef together accounted for over 85 per cent of the total value of Brazil's meat export trade during the past year.

Prim 400 800 800 800 800 800 800 Beifs Cows Hind Fore

Steer Strip Strip

CANADIAN PORK PRICES

MONTREAL.—Any advance in the price of pork in the United States will be met by a similar advance in Canadian prices in order to maintain increased bacon shipments to Britain, J. G. Gardiner, Minister of Agriculture, told the Dominion House of Commons on May 2. The new \$1 increase in Canadian bacon prices (see page 28) is being borne by the British government, but any further increase will be paid by Ottawa, Mr. Gardiner stated.

Cooked ham has advanced sharply at Montreal this week, with wholesale houses putting up their lists from 3 to 4 cents per pound. Smoked ham and bacon advanced 1 cent per pound and all pork products pointed upward, following a sharp rise in Canadian hog markets in consequence of the boost in export bacon prices.

STOCKS AT SEVEN MARKETS

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on April 30, 1941, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	Apr. 30, 1941	Mar. 31, 1941	Apr. 30, 1940
Total S.P.			
meats1	76,226,516	168,917,872	149,001,522
Total D.S.	,		
meats	54.844.676	48,585,894	36,257,861
Other cut meats.	80.951.803	29,283,179	25,680,986
Total all meats.2		246,786,445	210,939,860
P.S. lard1	99.752.622	209,714,907	190,503,014
Other lard	81 168 289	29,192,893	19,003,900
Total lard2	20 015 011	238,907,800	209,506,914
S.P. regular	00,040,011	200,001,000	200100-1
hams	16,177,470	15,728,792	18,303,978
S.P. skinned			
hams	64.053,464	63,929,852	59,534,460
	73,159,913	65,330,768	56,811,688
	22,781,669	23,855,960	14,236,390
	37,961,692	31,757,566	25,904,568
D.S. fat backs	16,679,984	16,761,828	9,777,796

Watch Wanted page for bargains.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH ME	EATS	Fresh Pork and Pork Products Pork loins, 8-10 lbs. av
Carcass Beef	Cor week	Picnics
Week ended May 7, 1941 per lb.	1940	Tenderloins30
		Spareribs
Prime native steers 1942@20 400- 600	18¼ @18¼ 18 @18¼ 18 @18¼	Boston butts
000-80019½@20	18 @18%	Boneless butts, cellar trim, 2@4
		Hocks 10 9
171/2 171/	17¼ @18 16% @17% 16% @17%	Tails 7 5 Neck bones 3 4
800-1000	16% @17%	Slip bones 8
		Pigs' feet
400- 600	16% @17 16 @16%	Kidneys, per lb 6
800-100015% @16%	16 @16% 16 @16% 16% @17% 12% @13%	Brains 8 7
Heifers, good, 400-600 18%	16% @17%	Ears 4
Hind quarters, choice 24	22 @23 14 @14½	Heads 6 6
fedium steers	14 @14%	Chitterlings 6 71/2
		WHOLESALE SMOKED MEATS
Seer	unquoted 32	Fancy regular hams, 14@16 ibs., parchment paper
Iteer loins, No. 2	82 28 unquoted	parchment paper
teer short loins, Choice, 30/33.48	40	Standard reg. hams. 14@16 lbs., plain. 22 @23
iteer short loins, No. 2 291/2	33 26	Picnics, 4@8 lbs., short shank, plain16% @17%
iteer loin ends, No. 225	25	Fancy bacon, 6@8 lbs., nlain2414.@25
low loins19	19 23	Standard bacon, 6@8 lbs., plain 21 4 @224
low loin ends (hips)19	18	No. 1 beef sets, smoked Insides, 8@12 lbs
teer ribs, choice, 30/4027	unquoted	Outsides, 5@9 lbs34 @35
iteer ribs, No. 1	21 20	Knuckles, 5@9 lbs
low ribs, No. 2141/2	15	Cooked hams, choice, skinless, fatted41
ow ribs, No. 3	nnanoted	Fancy akinned hams, 14@16 lbs., parchment paper Standard reg. hams, 14@16 lbs., plain. 22 @23 Plenies, 4@8 lbs., short ghank, plain. 164 @174 Plenies, 4@8 lbs., short ghank, plain. 15 @16 Fancy bacon, 6@8 lbs., plain. 244 @25 Standard bacon, 6@8 lbs., plain. 244 @25 Cooked hams, choice, skin on, fatted. 374 Cooked plainies, skin on, fatted. 284 Cooked plainies, skin on, fatted. 294 Cooked plainies, skin on, fatted. 294
iteer rounds, No. 120	18	Cooked pichics, samued, fatted
19	unquoted	
iteer chucks, No. 1	13 % 18 ½	Pork feet, 200-lb. bbl. \$15.75 Lamb tongue, short cut, 200-lb. bbl. 65.00 Regular tripe, 200-lb. bbl. 24.50 Honeycomb tripe, 200-lb. bbl. 27.00 Pocket honeycomb tripe, 200-lb. bbl. 35.00
teer chucks, No. 2	131/2 151/2	Regular tripe, 200-lb. bbl
low chucks	12	Pocket honeycomb tripe 200-lb bbl
iteer plates	81/2	
Redium plates	8	BARRELED PORK AND BEEF
low navel ends 91/2	71/2	Clear fat back pork: 315.50 70 - 80 pieces 15.00 80-100 pieces 15.00 100-125 pieces 14.00 Clear plate pork: 25-35 pieces 14.00 Bean pork: 16.00n Brisket pork 21.00n Plate beef 20.50 Extra plate beef 21.00
teer navel ends	61/3	80-100 pieces
Rind shanks 7	7	100-125 pieces
trip loins, No. 1 bnls	62 40	Bean pork
Sirloin butts, No. 130	28	Brisket pork 21.00n
Sirloin butts, No. 224	22 65	Extra plate beef
Beef tenderloins, No. 255	60	
Rump butts	17 21	SAUSAGE MATERIALS
Shoulder clods	16	(Packed basis.) Regular pork trimmings
Hanging tenderloins	17 18	Special lean pork trimmings 85% 19
Insides, green, 12@18 range 20 Outsides, green, 8 lbs. up 18 Knuckles, green, 8 lbs. up 19½	161/4	Pork cheek meat (trimmed)
Knuckles, green, 8 lbs. up191/2	17%	Pork hearts
Beef Products		Packed basis.
Brains 6	6	Boneless chucks
Hearts	8 18	Shank meat
Sweetbreads	17	Beef trimmings
Fresh trine plain 5	10	Dressed canner cows, 400-450 lbs 13
Fresh tripe, H. C10	111/6	Tongues, No. 1 canner trim 12
Brains 6 Hearts 11 Tongues 18 Sweethreads 15 Ox-tail 10 Fresh tripe, Plain 5 Fresh tripe, H. C 10 Livers 24 Kidneys 8	21	DOMESTIC SAUSAGE
** *		(Quotations cover fancy grades.)
Choice carcass	16 @17	Quotations cover fancy grades.
Good carcass	15 @16	Country style sausage, fresh in bulk21
Good carcass 16 Good saddles 21 Good racks 13 Medium racks 12	22 12	Country style sausage, smoked
Medium racks 12	10 @11	Frankfurters, in sneep casings
Veal Products	_	Skinless frankfurters
Veal Products Brains, each .10 8weetbreads .31 Calf livers .55	10	Bologna in beef middles, choice
Sweetbreads31	32	Liver sausage in beef rounds
Out. IIVers55	45	Smoked liver sausage in hog hungs
Lamb		Head cheese
Choice lambs	20 18	Minced luncheon specialty choice
Choice saddles	24	Tongue & blood
Choice force	23 16	Souse
Medium fores	15	Souse
Lamb tongrees	82 17	DRY SAUSAGE
Medium lambs	15	Cervelat, choice, in hog bungs40
Mutton	-	Thuringer
Heavy sheep	10	Holsteiner
Light sheep	14 18	Holsteiner
Light anddles	18	Milano, salami, choice in hog bungs351/4
Heavy fores 7	8	Frisses, choice, in hog middles
Mant fores 9	10	Genoa style salami, choice48
	20	т еррегош
Mutton loins	5	Mortadella, new conditions
Mutton Heavy sheep 9 Light sheep 11 Heavy saddles 11 Light saddles 13 Easty fores 7 Light fores 9 Mutton legs 17 Mutton legs 17 Mutton stew 7 Sheep tongues 11 Sheep heads, each 11 Sheep heads, each 11	5 9 10	B. C. salami, new condition

CURING MATERIALS	
Nitrite of soda (Chgo, w'hee, stock).	Cwt.
Nitrite of soda (Chgo. w'hse. stock). In 400-lb. bbls., delivered	\$ 8,75
Dbl. refined granulated	8.00
Medium crystals	9.25
Pure rfd. gran. nitrate of soda	2.90
Salt, per ton, in minimum car of 80,000 lbs.	5.99
sattpeter, less than ton lots, f.o.b. N. Y.: Dbl. refined granulated. Small crystals Medium crystals Large crystals Ture rid, gran. nitrate of sods. Ture rid, powdered nitrate of sods.	7.20
	10.20
Raw, 96 basis, f.o.b. New Orleans.	3.45
Standard gran., f.o.b. refiners (2%)	5.10
f.o.b. Reserve, La., less 2%	4.80
Hock Sugar— Raw, 96 basis, f.o.b. New Orleans. Standard gran., f.o.b. refiners (2%) Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% Dextrose, in car lots, per cwt. (cotton) In paper bags.	4.22
SAUSAGE CASINGS	
(F. O. B. Chicago) (Prices quoted to manufacturers of sausa	
Domestic rounds, 180 pack	.14
Export rounds, wide	.42
Export rounds, narrow	.26
Beef casings: Domestic rounds, 180 pack. Domestic rounds, 140 pack. Export rounds, wide. Export rounds, medium. Export rounds, narrow. No. 1 weasands No. 2 weasands No. 2 bungs. No. 2 bungs. Middles, regular	.03
No. 2 bungs	.08
Middles, select, wide, 2@21/4 in	.55
No. 2 bungs. Middles, regular Middles, select, wide, 2@2½ in. Middles, select, extra 2½ in. & up. Dried or saited bladders 12-15 in. wide, flat. 10-12 in. wide, flat. 8-10 in. wide, flat. 6-8 in. wide, flat. Pork casings:	90
12-15 in. wide, flat	.1.00
8-10 in. wide, flat	.85
Pork casings: Narrow, per 100 yds. Narrow, special, per 100 yds. Medium, regular English, medium Wide, per 100 yds. Extra wide, per 100 yds. Export bungs Large prime bungs. Medium prime bungs	1.50
Narrow, special, per 100 yds	1.85
English, medium	1.00
Extra wide, per 100 yds	50
Large prime bungs.	13
Medium prime bungs. Small prime bungs. Middles, per set.	09
anddes, per set	17
SPICES	
(Basis Chicago, original bbls., bags or ba Whole	des.)
Alispice, prime 36 Resifted 39 Chili pepper	41
Chili pepper	27 26
Cloves Amboyna	321/6
Ginger, Jamaica	28
Mace, Fancy Banda	1614
Chill pepper Powder Cloves Amboyna 27½ Zanzibar 25 Ginger, Jamaica 18 Arican 18 Mace, Fancy Banda 59 East at India 52 East & West India Blend 52 Mustard flour, fancy No. 1	59 56
No. 1 Nutmeg, fancy Banda	34 21
Nutmeg, fancy Banda21 East India17	24 21 14
East & West India Blend	19 47
Pepper, Cayenne	35 26
Black Malabar	14 12
Pepper, white Singapore. 14 Muntok 144	17%
East & West India Blend Paprika, Spanish. Pepper, Cayenne Red No. 1. Black Malabar Black Lampong 10 Pepper, white Singapore 14 Muntok 144 Packers	15
SEEDS AND HERRS	

SEEDS AND HERBS

			Ground
	V	Vhole	for Saus.
Caraway seed		72	83
Celery seed, French		63	75
Cominos seed		203	6 2614
Coriander Morocco bleached		12	
Coriander Morocco natural No. 1		10	1214
Mustard seed, fancy yellow American		26	
Marjoram French			24
Oregano	* *	. 12	74 16
Sage, Dalmatian No. 1		1.30	1.60

(Continued on page 34.)



St. on as

941

MARKET PRICES

New York
DRESSED BEEF City Dressed
Choice, native, heavy
Western Dressed Beef
Native steers, good, 600@800 lbs
BEEF CUTS
No. 1 ribs
Common
DRESSED SHEEP AND LAMBS
Genuine spring lambs, good 23 @24 Genuine spring lambs, good to medium 22 @23 Genuine spring lambs, medium 21 @22 Winter lambs, choice 21 @22 Winter lambs, good 20 @21 Winter lambs, medium 19½/@20 Sheep, good 12 @13 Sheep, medium 10 @12
DRESSED HOGS
Hogs, good and choice (110-140 lbs.) head on; leaf fat in
FRESH PORK GUTS Pork loins, fresh, Western, 10@12 lbs. 19½@20½ Shoulders, Western, 10@12 lbs. av15 @15½ Butts, regular, Western18½@19 Hams, Western, fresh, 10@12 lbs. av20 @21 Picnics, Western, fresh, 6@8 lbs12 @18 Pork trimmings, extra lean20 @22 Pork trimmings, regular 50% lean12 Spareribs .12½@13½
COUKED HAMS
Cooked hams, choice, skin on, fatted42 Cooked hams, choice, skinless, fatted45
SMOKED MEATS
Regular hams 8@10 lbs. av. 25 @26 Regular hams 10@12 lbs. av. 25 @28 Regular hams 12@14 lbs. av. 24 ½@25 Skinned hams 10@12 lbs. av 25½@20½ Skinned hams 12@14 lbs. av 25 25 @26 26

FANCY MEATS

Fresh steer tongue	8.	ur	21	r	in	n	m	@1	đ						.17c		pound
Fresh steer tongue	s,	1,		c.	1	tı	di	m	n	ne	ed	١.		*	.30c		pound
Sweetbreads, beef															.25c		pound
Sweetbreads, veal .															.60c		pair
Beef kidneys															.11c		pound
Mutton kidneys															. 5c	e	ach
Livers, beef															.29e		pound
Oxtails															.15c	8	pound
Beef hanging tend	le	rs.													.30c		pound
Lamb fries																	
BU	T	CI	H	E		R	8	,	1	F	A	١	T				

Mnop 1																										
Breast	Fa	t																					. 8	.75	per	cwt
Edible	Sue	t																					. 4	.50	per	cwt
Inedib	le Su	et	t .			0						0	a										. 4	.25	per	cwt.
			-	'n	9	=	*		u	r	1	n			ı	ı	r	e	N	r	11	N	S			
			N		•	5	-		_			_	_	_	_			_	_	-	-		_			
								1	5.	9	1	97	14		1	2	14		1	2	13	6	-14	14-	18	18 up
Prime	No.	1	8	e	9	le				25	,			3	1.5	20)			3	1	3	5	3.4	101	3.70
Drimo																										

		5-9	934-1214	121/4-14	14-18	18 up
Prime No.	1 veals	.25	3.20	3.35	3.40	3.70
Prime No.	2 veals	.23	2.90	3.05	3.10	3.30
Buttermilk					2.90	
Buttermilk	No. 2	.19			2.75	
Branded gr				2.00	2.05	2.10
Number 3		.15	1.85	2.00	2.05	2.10

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of

Agriculture,	Agricultural	Marketing	Service, on May	7, 1941:	Parement of
Fresh Beef:		CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Ch	oice:				
400-500	lbs. 1 lbs. 1 lbs. 2	\$17.00@19.00		e17 F0@10 00	
600-700	lbs.2	17.00@19.0	17.00@18.00	\$17.50@19.00 17.50@19.00	\$19.00@20.00
700-800	lbs.2	17.00@19.0	17.00@18.00	17.50@19.00	19.00@20.00
STEER, Go					
400-500 500-600	lbs. 1	16.00@17.0		16.50@17.50	17.00@18.00
600-700	lbs. 2	16.00@17.0	16.00@17.00	16.50@17.50	17.00@18.00
STEER, Co		10.00@11.0	0 16,00@17.00	16.50@17.50	17.00@18.00
400-600	lbs.1	15.00@16.0	0	14.50@16.00	15.50@17.00
600-700	lbs.2	15.00@16.0	0 15.00@16.00	15.00@16.50	15.50@17.00
STEER, U					
	lbs. 1	14.00@15.0	0	14.00@15.00	********
COW (All		19 50@14 0	0 14 50 0 15 00	14 00 (214 50	
Utility	reial	13.00@13.5	0 14.00@14.50	14.00@14.50 13.00@14.00	13.50@14.00
Cutter Canner	**************	11.50@12.5	0 13.00@14.00	12.00@13.00	12.50@13.50
Fresh Veal and		11.00@12.0		********	*******
VEAL, Cho					
80-130	lbs	17.00@18.0	0 18.00@19.50	17.50@19.00	18.00@19.00
	lbs			**********	19.00/818/00
VEAL, Goo	d:				
80-130	lbs	14.00@16.0	0 15.50@17.00 0 16.50@18.00	15.00@16.50 16.50@17.50	15.00@17.00 16.00@18.00
130-170	lbs			*********	10.00@10.00
VEAL, Cor					
50- 80 80-130	lbs.	12.50@14.5	0 13.50@15.50 0 14.50@16.50	13.50@15.00 15.00@16.50	13.00@14.00 14.00@15.00
130-170	lbs			*********	14.00@15.00
VEAL, Uti					
	ights	12.00@13.0	0 13.00@14.50	12.50@13.50	12.00@13.00
Fresh Lamb an					
	G LAMB (All w				
Choice Good .		19.00@23.0	0 21.00@24.00 0 20.00@23.00	21.00@24.00 20.00@23.00	23.00@25.00 22.00@24.00
Comme	reial	18.00@20.0	0 19.00@21.00	20.00@23.00 20.00@22.00 18.00@20.00	20.00@22.00
LAMB, Ch	oloe:			18.00@20.00	********
30-40 1	bs			*******	
40-45 1	bs	19.00@20.0	0 20.00@21.00 0 19.00@20.00	20.00@21.50	21.00@22.00
50-60 1	bs	17.00@18.0	0 18.00@19.00	19.00@20.00 18.00@19.00	20.00@21.00 18.50@20.00
LAMB, Go				-	
30-40 1	bs	18.00@19.0	0 19.00@20.00	19.50@20.50	19.00@20.00
45-50 1	bs bs	17.50@18.0	0 18.50@19.50	19.00@20.00 18.50@19.00	19.50@20.50 18.50@19.50
50-60 1	bs	16.00@17.5	0 17.50@18.50	17.00@18.00	18.00@18.50
LAMB, Con		10 100011			
LAMB, Ut	ights	16.30@17.5	0 17.00@18.50	17.00@18.50	17.00@18.00
	ights	15 00@16 3	16.00@17.50	16.00@17.00	
	(Ewe), 70 lbs, do		20.00@11.00	20.00@11.00	**********
Good .		10.00@11.0	13.00@14.00	12.00@13.50	
Comme	reial	9.00@10.0	00 12.00@13.00	11.00@12.00 $10.00@11.00$	******
Fresh Pork Cu		0.00% 0.0	00.21900.11	10.00@11.00	*******
	1 (Bladeless Inc.	1).			
8-10 1	bs	18.00@19.0	19.50@20.50	19.50@21.00 19.50@21.00	19.00@20.00
10-12 1 12-15 1	bs	17.00@19.0	00 19.50@20,50 0 18.50@19.50	19.50@21.00	19.00@20.00 19.00@20.00 18.00@19.00
16-22	bs	17.00@18.5 15.50@17.0	00	18,50@19.00	16.50@17.50
	RS, Skinned N. N	Y. Style:			
	18	14.00@15.0		15,50@16,50	
	oston Style:	10.00615	20	40.004	
	nos.	16.00@17.0		17.50@18.50	16.50@18.00
SPARE RI	heets	11 50@19	50		
TRIMMIN		11.00mc12.0		*******	*********
	r	9.50@10.3	50		********
	for 200 450 lbs -		4. 000 111 (01)		

¹Includes helfer 300-450 lbs, and steer down to 300 lbs, at Chicago. ²Includes koshered heef sales at Chicago. ⁸Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb and mutton prices apply to straight and calculated carcass bases.

OPM LEATHER CONSULTANT

Appointment of Major Joseph W. Byron, president of W. D. Byron & Sons, Inc., Williamsport, Md., as chief consultant of the leather unit, materials branch, Office of Production Management, has been announced by John D. Biggers, director of the production division.

Major Byron takes the place of H. M.

McAdoo, chief consultant for the last few months, who is returning to the presidency of the United States Leather Co.

Major Byron is a member of the executive committee of the Tanners Council of America. M. A. Watson, a consultant in the leather unit, also is returning to private business. He is executive vice president of the Tanners Council of America.



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1941

"GIVE ME ADELMANN EVERY TIME . . . EASY TO OPERATE . . . NON-TILTING COVERS . . . ELLIPTICAL YIELDING SPRINGS."

FAVORITE SAYING OF HAM MAKERS EVERYWHERE

If you want the complete story of why Adelmann Ham Boilers have such great acceptance, ask your ham maker!

Ask him to show you how much simpler they are to operate, and how easy they are to handle. Let him demonstrate their rugged durability and ability to stand hard knocks, because of sturdy, reinforced construction.

He'll tell you much more than this—how the elliptical springs close the aitch-bone cavity firmly, why the covers don't tilt, how the ham can expand while cooking, how the self-sealing cover retains the ham juices in the container, how shrinkage and operating time are greatly reduced. And when

he gets through you'll begin to realize why Adelmann Ham Boilers are "The Kind Your Ham Makers Prefer."

Adelmann Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel, the most complete line available. Your obsolete, inefficient ham retainers have a liberal trade-in value on new Adelmann Ham Boilers! Write for details!

Send for descriptive literature on the complete Adelmann line.



1916 - Our Twenty-fifth Anniversary - 1941

OPM Asks Cut in Tin Use For Meat and Other Cans

The Office of Production Management called upon can manufacturers this week to make a 10 per cent reduction in the tin coating of most cans in order to speed up the accumulation of tin reserves "necessary for the national de-

W. L. Batt, deputy director of the production division of the OPM, requested the reduction and other conservation measures in letters addressed to members of the can manufacturing industry and to the makers of tin plate. He said it was expected that savings approximating 17 per cent of the tin consumed by the container industry would result.

Pointing out that all of this country's sources of tin were dependent upon water-borne transportation, with 90 per cent of it coming from the Straits settlements and the Dutch East Indies, Mr. Batt wrote:

"Consequently it is essential that we build up our reserves in this country in order to safeguard our defense production. Between government stockpiles, inventories of consumers and manufacturers, and tin afloat, it is estimated that we now have sufficient tin to carry us through for about 14 months. In order to accelerate the acquisition of tin necessary for the national defense, it is necessary to restrict its use.'

The can manufacturers were told that

they might continue to use the present amount of tin coating on containers designed for certain packs, such as grapefruit, plums and other products. The only meat products specified in which no container change is to be made were chile con carne and frankfurters with sanerkraut.

Can manufacturers were asked to put the suggested policies into effect on and after May 30, 1941, and to continue them "through the present emergency or until you are notified to the contrary" by OPM. Tin plate manufacturers were asked to begin conforming their manufacturing practices to the new can specifications by May 15.

Handling Hides

Much money is undoubtedly lost by the packer through improper take-off and cur-ing of hides and skins.

Complete directions for the proper handling of hides and skins bave been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by a 25-cent stamp:

The National Provisioner 407 So. Dearborn St., Chicago, Ill.

Please send me copy of directions for take-off and curing of hides and skins.

Street

(Enclosed find 25c in stamps.)

DRY ICE IN BEEF COOLED

A southern Illinois packer has found that small amounts of solid carbon dioxide (CO2) placed in his fresh beef cooler are effective in preserving the bloom of the carcasses and retarding development of meat spoilage organisms. He uses one or two 50-lb. blocks of the dry ice on the floor of the cooler. situated so that the gas given off is well circulated.

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The company discovered the benefits of this procedure in a roundabout manner. Last summer, when its refrigeration capacity was severely taxed in handling large amounts of product during the hot weather, blocks of dry ice were placed in the beef cooler to help lower the temperature. Officials soon observed that the CO2 was providing an extra benefit in helping to maintain the bloom of the meat. Since then the firm has made it a practice to use dry ice in the beef cooler for the sole purpose of maintaining bloom.

That there is a scientific basis for this practice is borne out by recent research on the effect of CO2 on growth of meat spoilage organisms, as pointed out in recent articles in THE NATIONAL PRO-VISIONER by W. L. Mallmann of Michigan State College, where much work on this subject has been done. It is a common practice in England to use a 10 per cent concentration of carbon dioxide in the cooler atmosphere as an aid in preventing meat spoilage.

SMOKEHOUSE CARES Goup in Smoke!



COUNT ON GREATER ECONOMY and better, *uniform* results with Ford Charcoal Briquets! Their intense, dry heat shortens the drying and smoking operation. Briquets give off no sparks or flame to spoil the appearance of the meat. With Briquets for heat and sawdust for smoke, you get more appetizing and uniform, controlled color on your products. No costly installation needed. Write for particulars today!

DEARBORN, MICHIGAN

Tallow and Greases Hold About Firm; Market Quiet

Improved inquiry develops around midweek at New York; dealers more active than soapers—Producers decline to offer freely—General betterment of competing products a constructive factor.

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TALLOW.—The New York tallow price was unchanged at 7½c, despite the fact that as the week closed there was an improved inquiry. Soapers purchased around 1,000,000 lbs. during the week. Dealers were more active, and on the basis of fair accumulations of the low grade materials aided in making for the improvement noted at midweek. There is little doubt that soapers would pay a higher price if sufficient supplies were available; but producers, being in a comfortable position are not offering freely.

Spurred by favorable developments in lard and oils, the tallow market at Chicago moved upward this week, although an easier tone set in toward the end of the period on reduced interest. During the week, large consumers consistently were bidding fractionally under the prices being paid by smaller buyers and dealers. On Monday, the situation was somewhat mixed but generally firmer; one seller reported moving prime tallow at 7%c, Chicago, and special at 71/2c. A sale of special was reported at Cincinnati at 7%c. No. 1 tallow was reported to have sold at 74c, Chicago. At midweek, the market was steady, with a moderate scattered trade. Couple tanks of prime sold at 7%c. Chicago basis, and special was quoted 7½c last paid. On Thursday, prime was offered at 8c, but buyers were unwilling to pay the last trading price of 7%c, Chicago. Thursday's quotations

Edible	tallow.		*			,	*									1	31/4
Fancy	tallow.														7%	@	3
	packers																
	tallow																71/
	tallow.																714

STEARINE. — Prices were marked down early in the week to a basis of 94c, although without any trading. They are currently unchanged at that basis, but this is due mostly to the fact that there are no offerings and buyers are hesitant to reach for supplies.

At Chicago, stearine was quoted 8%@9c.

OLEO OILS.—Price levels showed no change but the tone was steady and a slight gain in inquiry was apparent. The better trend in allied markets served to broaden the demand a little. Extra is still quoted at 9½@10c; prime, 9½@9%c, and lower grades, 9@9½c.

At Chicago, extra was quoted 91/2c and prime, 9c.

GREASE OIL.—New York prices did not change this week, and while they hesitated early, were fully steady at midweek. Producers were inclined to make concessions at one time, but with the betterment in basic materials drew away. No. 1 quoted 10%c; No. 2, 10%c; extra, 11%c; extra No. 1, 11c; winter strained, 11%c; prime burning, 12c, and prime inedible, 11%c.

Grease oil quotations at Chicago were as follows: No. 1, 10½c; No. 2, 10½c; extra, 10¾c; extra No. 1, 10½c; extra winter strained, 11c; special No. 1, 10¾c; prime burning, 11½c; and prime inedible, 11¼c. Acidless tallow oil was quoted in the Chicago market this week at 10¼c.

NEATSFOOT OIL.—There was no change in the New York levels, with trade continuing light in the absence of any particular buying power. Cold test continued at 16%c; extra, 11c; extra No. 1, 10%c; prime 11%c, and pure, 11%c.

Neatsfoot oil quotations in the Chicago market were: Cold test, 17½c; extra, 10¾c; No. 1, 10½c; prime, 11c; and pure, 14c.

GREASES. — There were indications of a modest trade in some of the low grade materials, but insofar as yellow and house was concerned the market was quiet and without feature. The fact that producers made no important supplies available had some influence. Regular consumers were inclined to hold off, however, what with the indefinite trends noted in some of the major products—particularly tallow and lard. Yellow and house grease quoted 7@7½c; white, 7%@7½c, and brown, 6½@6¼c.

There was fair activity during the forepart of the week in greases at Chicago, and prices advanced well above last week's levels. Large consumers were unwilling to come up to the prices paid by dealers and smaller buyers, however, and toward the end of the week, with the market quiet, a light buying interest resulted in a slightly easier tone. On Monday, following a sharp upturn in lard and oils, white grease sold at 7½, Chicago, and a couple of tanks were also reported at 7%c, same basis; couple of tanks of yellow grease sold at 7%c, Chicago. At midweek, a couple of tanks of white grease sold at 7%c, Chicago, steady, and good yellow was reported last sold at 7%c, Chicago. On Thursday, white grease was offered at 7%c, Chicago, last trading price, and unsold. Thursday's quotations were:

Choice white gres	ine		7%
A-white grease			71/
B-white grease			7%
Yellow grease, 10	-15 f.f.a	1	73/
Yellow grease, 16-	20 f.f.a.		. 7
Brown grease			6%

BY-PRODUCTS MARKETS

(Quotations given are basis Chicago.) May 8, 1941

Demand was anemic for many of the by-products items this week and the market had a slightly easier tone. Consumers seem to have satisfied their present needs and sellers are not offering freely.

Blood

Digester Feed Tankage Materials

The 11 to 12% digester feed tankage slumped about 10c this week; now nominal. Last trading was in \$3.60@3.75 range.

Unground,	11 to	12% an	amonia		.\$3.50@3.65
Unground,	6 to 1	0% choi-	ce qualit	y	4.00
Liquid stic	ek				. 1.65@1.75

Packinghouse Feeds

Despite a very dull market, packinghouse feeds continue at last week's levels. Supplies are reported low, with no new demand uncovered.

												Per ton
30%	digester	tankag	e				 			 		.\$55.00
50%	meat and	bone	scra	pi	١.		 					. 52.50
Blood	-meal					*	 					. 60.00
Speci	al steam	bone-n	neal.				 					. 55.00

Bone Meals (Fertilizer Grades)

Nominally unchanged situation in bone meals.

												1	Per ton
Steam,	ground,	3	å	50.									.\$37.50
Steam,	ground,	2	å	26.									. 35.00

Fertilizer Materials

Dull and unchanged market, with a little material reported moving at these levels.

Tilah anda tanbana anuud	Per	ton
High grade tankage, ground 10@11% ammonia		& 10e
Bone tankage, unground, per ton	25.00@27.00	
Hoof meal	2.65	

Dry Rendered Tankage

Lower trend in crackling market; no active trading reported.

Ward reserved and reserved	Per uni	it
Hard pressed and expeller unground up to 48% protein (low test) above 48% protein (high test)		
Soft pressed pork, ac. grease and quality, ton		
Soft pressed, beef, ac. grease and quality, ton.	37,50@40	0.00

Gelatine and Glue Stocks

A little additional firmness has been developing in parts of the gelatine and glue stock list.

	Per ton
Calf trimmings	.\$29.00@32.50
Sinews, pizzles	
Cattle jaws, skulls and knuckles	
Hide trimmings	
Pig skin scraps and trim, per lb	. 6е

Bones and Hoofs

Good demand for bones and hoofs; market reported firmer.

	Per ton
Round shins, beavy\$	60.00
light	55.00
Flat shins, heavy	55.00
light	50.00
Blades, buttocks, shoulders & thighs.	50.00
	55.00@57.50
	32.50@35.00
Junk bones	31.50

Animal Hair

Animal hair market continues un-

Winter	coil	dried,	per	to	n				.\$50.00@	52.50
Summer	coil	dried	. per	te	on.					30,00
Winter	proc	essed,	black	K.	lb.				. 7%c@	
Winter	proc	essed,	gray		lb.				. 7c @	716c
Summer	pro	cessed	gra	У.	16	١		 	. 3c @	
Cattle	swite	bes					 *		. 4c @	4%c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

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Ammonium sulphate, bulk, per ton, basis ex- vessel Atlantic ports\$29.00
Blood, dried, 16% per unit 3.35
Unground fish scrap, dried, 111/2 % ammonia, 16% B. P. L., f.o.b. fish factory4.25 & 10c
Fish meal, foreign, 111/2 % ammonia, 10%
B. P. L., c.i.f. spot 51.00
May shipment 51.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories2.75 & 50c
Soda nitrate, per net ton; bulk, ex-vessel
Atlantic and Gulf ports 27.00
in 200-lb. bags
in 100-lb, bags
10% B. P. L. bulk
Feeding tankage, unground, 10-12% ammo-
nia, 15% B. P. L. bulk
Phosphates
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f
Bone ment new 41/6/ and 506/ in home

Foreign bone meal, steamed, 3 per ton, c.i.f	and 50	bags,
per ton, c.i.f		\$36.00
Bone meal, raw, 41/2% and 50	1%, in	bags,
per ton, c.i.f		37.50
Superphosphate, bulk, f.o.b. Ba	altimore	. per
ton, 16% flat	******	8.50

Dry Rendered Tankage

60% pro	toin un	pround						750	
00 /0 Pro	ecm, un	Prognative.	 	 	 	* *	 	. 100	

EASTERN FERTILIZER MARKETS

New York, May 7, 1941

With more interest developing in the fertilizer markets during the past few days, cracklings sold at 72½c, f.o.b. New York, and most producers are now helding material at 75c. Bone meal was advanced because of higher freight rates from South America and the difficulty of obtaining freight space.

Blood sold at \$3.35, f.o.b. New York, with more material offered at that price. Tankage sold at \$3.25 & 10c, f.o.b. eastern shipping points. Sellers were asking higher prices.

FATS AND OILS IMPORTS

Fats and oils imported for consumption during the first quarter of 1941, ending March 31, compared:

	1941 lbs.	1940 lbs.
Animal fats and oils, edible.	1.040,705	528,464
Tallow, inedible	361,600	126,469
Wool grease	224,708	861,608
Whale oil	99,323	127.942
Cod oil	919,150	1.090.770
Cod-Liver oil	3,945,810	2,822,392
Other fish oil	1,460,670	155,508
Stearic acid	46.024	237,118
Grease and oils, n.e.s (value).	842	\$2,089
Cottonseed oil, refined	*******	5,730,237
	80, 194, 784	95,405,096
Palm oil	71,742,746	44,822,556
	30,824,998	79,311,936
Total1	90.085.608	281 220 095

INDIANAPOLIS MEAT TRADE

Value of products of the wholesale meat packing industry of Indianapolis, Ind., and Marion county in 1929 was \$39,204,940, according to Bureau of the Census figures. There were nine meat packing establishments in this classification in 1929, employing an average of 2,318 wage earners during the year. Wages paid amounted to \$2,967,808, and the industry spent \$32,004,521 for materials, fuel, electrical energy and other items.

Cotton Oil Futures Go To Highest Level Since 1937

Prices up 1½c in week and July rises 4½c above season's low—Buying power general and stimulated by good demand for edible oils, parity loan developments and FSCC lard buying—Cash prices boosted—Coconut oil nominally firm and soybean oil strong.

OTTONSEED oil futures at New York rose to the highest levels in four years in record breaking trade this week, as a result of excellent demand for edible oils and additional large government purchases of lard. The market was also influenced by unfavorable weather for the new cotton crop, and indications that the Senate's proposal of 85 per cent parity loan payments on cotton and other major crops would finally be adopted instead of the 75 per cent proposed by the House.

Buying power was rather general and was stimulated by a good Pacific coast demand for bleachable cottonseed oil, reports of export business in soybean and peanut oils and reports that the Maine sardine catch was large this season, resulting in liberal purchases of cotton-seed oil by canners.

Prices have risen nearly 1%c per lb. during the past week, notwithstanding heavy realizing at times. The market was up nearly 4%c per lb. on July oil from the season's low. The persistency of the advance caused some fear of government intervention if the upturn should continue. All deliveries crossed the 10c level for the first time in four years or more; reactions from the highest levels were few and far between.

The open interest in the market has been dropping steadily on the bulges, having declined from approximately 2,900 contracts to 2,657 contracts on Wednesday of this week.

It was learned that the Pacific coast has been taking bleachable cottonseed oil in a liberal way, due to inability to obtain Brazilian bleachable cotton oil and other foreign oils on account of the shipping situation. Some trade sources believe that between 200 tanks and 400 tanks have been sold to the west coast recently. Lifting of hedges against this business, and against regular trade and sales of cotton oil to Maine canners, aided the rise. Sou

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Some in the trade believe that April consumption was between 350,000 and 400,000 bbls.; should the figure prove as large as the outside estimate, it would be the heaviest month's consumption in more than a year. Consumption in April, 1940, was 256,000 bbls.

Cash prices were raised ½ to %c per pound by packers and refiners. Shortening in the Metropolitan area was raised to 11%c@12c lb., according to seller, and winter CSO salad oil was raised to 11%c@12c. Reports indicate that refiners are not anxious for business at the moment.

were almost impossible to quote since no first hand offerings were available. Last trade at New York was 6½c, but this was over a week ago. West coast sales worked at 6½c and later at 6½c, although this business was apparently in resale lots. At the current spread of around 1c between New York and the coast, New York would have a nominal price of 7½c. The freight situation is still acute.

CORN OIL. — Offerings continued light with the tone steadier. Chicago made no oil available, but down state points sold at 9½c, which was %c over the last official trading.

SOYBEAN OIL.—Active trading and firmer prices ruled throughout the week. Advancing trend in beans and firmness in competing oils, plus the introduction of new industrial demand for soybean oil, all contributed to the upturn. Old crop oil sold late last week at 8%c and this week at 8%c for June-July and at 8%c for August-September delivery. New crop oil, which sold earlier in the week at 8c, was 8%c bid and 8%c asked, Decatur basis. There was talk of a little export trade to Cuba.

PALM OIL.—Spot at New York was nominal at 5%c with August at 4%c. OLIVE OIL FOOTS.—New York market was nominally unchanged at 14c in drums.

PEANUT OIL.—Prices firmed this week with sales in the Southeast at 9%c. Georgia and Alabama points later asked 9%c and North Carolina 9%c. Improvement in cotton oil helped.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Val-
ley points, prompt 9 @ 91/
White deodorized, in bbls., f.o.b. Chgo. 101/2@103/
Yellow, deodorized
Soap stock, 50% f.f.a. f.o.b. consuming points
Soybean oil, f.o.b. mills, in tanks 81/4 @ 81/4
Corn oil, in tanks, f.o.b. mills 91/4 @ 93/
Coconut oil, sellers tanks, f.o.b. coast 6 @ 61/4
Refined coconut, bbls., f.o.b. Chicago 10% @10%

OLEOMARGARINE

	F.	0,	B.	C	H	IC	A	G)				
White domest	tie ve	ege	tab	le.									 14%
White animal	fat.												 .13
Water churne													
Milk Churned	past	try								 			 10 %

TROUBLE WITH SOFT LARD

Some packers have trouble in hot weather with soft lard. "PORK PACKING," The National Provisioner's pork plant book, tells how to avoid this difficulty. Write for information.

COTTON OIL TRADING

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 9@94c nominal; Texas, 9@94c nominal at common points; Dallas, 9%c nominal.

Futures market transactions for the week at New York were:

		-Ra	nge-	-Closing-		
	Sales	High	Low	Bid	Asked	
1	RIDA	Y, MA	¥ 2, 1941	l		
May	1	***	***	9.25	9.56	
June				9.40	nom	
July	78	9.46	9.40	9.45	9.46	
August			. * * *	9.48	nom	
September	195	9.56	9.49	9.55	9.57	
October	62	9.56	9.49	9.56	sale	
November				9.60	nom	
December	18	9.62	9.55	9.62	sale	

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SATUE	DAY, MA	AY 3, 1	941	
May			9.85	9.90
June			9.90	nom
July 46	9.85	9.50	9.75	77sa
August			9.80	nom
September 183	9.95	9.63	9.83	86sa
October 61	9.92	9.65	9.85	8888
November			9.90	non
December 35	9.96	9.72	9.95	96sa
Sales 325 contrac	ets.			
MONI	DAY, MA	Y 5, 19	11	

	***	***	9.70	9.90
			9.75	nom
. 82	9.99	9.76	9.83	9.84
			9.87	nom
	10.05	9.80	9.90	sale
. 107	10.05	9.81	9.89	9.90
			9.93	nom
. 20	10.10	9.93	9.96	9888
	. 82 . 269 . 107	. 82 9.99 . 269 10.05 . 107 10.05	82 9.99 9.76 269 10.05 9.80 107 10.05 9.81	82 9.99 9.76 9.83 269 10.05 9.80 9.90 107 10.05 9.81 9.89 9.93

T	UESDAY, 1	MAY 6, 194	1	
ly			10.20	10.30
ne			10.20	nom
ly	124 10.22	9.99	10.22	sale
agust			10.22	nom
ptember	327 10.32	9.91	10.28	3288
tober		9.92	10.33	sale
ovember			10.36	nom
cember	52 10.42	9.99	10.42	sale
Sales 637 co		8.89	10.42	

7	WE	DNE	BDAY,	MAY 7,	1941	
May		1	10.20	10.20	10.20	10.30
June					10.23	nom
July		80	10.31	10.16	10.22	trad
August					10.26	nom
September .		314	10.47	10.21	10.30	trad
October		138	10.44	10.21	10.30	trad
November .					10.32	nom
		66	10.50	10.27	10.36	10.39

THURS	DAY, M	AY 8, 1	941	
May 1 July 69 September 236 October 131 December 32	10.20 10.18 10.25 10.25 10.27	10,20 9,89 10,00 10,05 10,12	10.00 10.10 10.14 10.15 10.19	bid nom nom nom bid
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FATS AND OILS MOVEMENT

Factory production of vegetable and animal fats and oils during the three-month period ending March 31, 1941, were as follows: production of vegetable oils, 1,819,377,000 lbs.; fish oils, 15,846,-000 lbs.; animal fats, 617,500,000 lbs.; greases, 120,557,000; other products 922,831,000 lbs. These compare with the following totals during the same period in 1940; production of vegetable oils, 1,533,841,000 lbs.; fish oils, 37,073,-000 lbs.; animal fats, 688,773,000 lbs.; greases, 111,812,000 lbs.; other products, 775,374,000 lbs.

The largest items were cottonseed, crude, 450,009,000 lbs.; cottonseed, refined, 448,802,000 lbs.; lard, 377,440,000 lbs.; shortening, 355,698,000 lbs.; hydrogenated oils 228,350,000 lbs.

The production of refined vegetable oils during the period was as follows: cottonseed, 448,802,000 lbs.; peanut, 57,-

850,000 lbs.; coconut, 80,703,000 lbs.; corn, 38,153,000 lbs.; soybean, 114,219,000 lbs.; palm-kernel, 13,253,000 lbs.; palm, 2,143,000 lbs.; babassu, 5,249,000 lbs.

Consumption of vegetable oils during the quarter ending March 31, 1941, totaled 1,685,007,000 lbs., compared with 1,390,578,000 lbs. during the corresponding period in 1940; fish oils, 45,452,000 lbs., compared to 63,172,000 lbs.; animal fats, 291,452,000 lbs. compared to 229,854,000 lbs.; greases 104,910,000 lbs. against 85,458,000 lbs.; other products, 472,398,000 lbs. against 415,630,000 lbs.

Watch Classified page for bargains.

FATS AND OILS EXPORTS

Exports of domestic fats and oils during the first quarter of 1941:

	1941 lbs.	1940 lbs.
Oleo oil	237,654	613,005
Oleo stock	902,887	882,781
Tallow, edible	80,354	4,953
Tallow, inedible	1,342,126	204,765
Lard	52,824,918	73,775,458
Oleo stearin	305,139	46,000
Neat's-foot oil	92,271	174,184
Other animal oils, inedible	233,442	243,044
Fish oil	540,044	2,663,654
Grease stearin	258,254	99,493
Oleic acid or red oil	261.795	663,035
Stearic acid	1.929,480	646,388
Other animal greases & fats.	597,073	988,472
Cottonseed oil, crude	2.149.166	832,533
Cottonseed oil, refined	3,524,599	4,528,450
Coconut oil, crude		5,949,961
Coconut oil, refined		2,922,726
Cooking fats other than lard.	1,120,107	1,102,829
Other fats and oils	20,348,148	18,298,203



Shortening packaging is just like any other meat packaging operation. How much goes into the carton or pail from a quantity standpoint is important from a profit and loss side. Automatics should be checked often...hand weighing operations with every carton. Be safe and assure your profits with EXACT WEIGHT Scales.

These specialized scales are built for speed of operation and uninterrupted traffic across the scale include special corrosion treatment for longer life trouble-free operation 24 hours a day. Write for the new broadside showing all models for these specialized applications in the meat industry.

THE EXACT WEIGHT SCALE COMPANY

400 West Fifth Ave., Columbus, Ohio

Exact Weight Scales

HIDES AND SKINS

Packer hides active and higher— Light cows, bulls and April branded steers ½c up—Other descriptions ¼c up—Offerings withheld on skins and light stock.

Chicago

PACKER HIDES.—After considerable under-cover action during the early part of the week, involving mainly the movement of prior to April branded steers, advances of %@ %c were established late this week on most descriptions of packer hides. River point light native cows and also bulls moved up %c; native steers, extreme light native steers, branded cows and heavy native cows sold %c higher. Butt branded and Colorado steers sold %c up for April take-off.

Total reported sales so far involve around 60,000 hides, but a considerable quantity of branded steers is thought to have been sold or booked quietly, with probably a little more under-cover trading on other descriptions. The trading at the end of last week, involving about 25,000 hides, brought the total sales for last week to around 85,000 hides. The market is in a strong position from a statistical viewpoint. Packers are well cleaned up at most points on the winter and early spring hides and are enter-

ing the season when demand usually broadens, while tanners report an unusually good movement of leather into consuming channels, and shoe production continues at a high level.

All packers sold a total of 26,200 Apr. native steers from regular points at 14c, or %c up, and the Association sold 800 Mays at 14%c, or %c up; St. Paul natives last sold at 14%c for Apr., and 14%c is asked. Couple lots totalling 2,700 Apr. extreme light native steers sold early at 16c, or %c up.

There was quite a bit of under-cover trading on odds and ends of branded steers early in the week. One lot of 5,000 prior to Apr. sold steady at 13c for butt brands and 12½c for Colorados; later, 6,000 prior to Apr. butts were reported at 13c also. While not yet reported, Apr. butt branded steers sold later at 13½c, or ½c up; 5,000 Apr. Colorados moved at 13c, also ½c up. Heavy Texas steers last sold at 13½c nom.; light Texas steers are quoted 13½c nom. for April, with 13c last paid for Mar. Extreme light Texas steers last sold at 14½c but reported salable now at 14½c.

The Association moved 750 Apr.-May heavy native cows early at 13½c, or ½c up, and this figure is now bid for Aprils, any point take-off. The Association also sold 1,000 light native cows at 14%c; later, a packer sold 1,200 Cedar Rapids light cows at 15%c, these usually selling %c over northern points, and northerns are quoted 15c nom. for Apr.; finally, one packer sold 900 Wichita light cows at 15%c for Aprils, viewed as establishing the market on River points. A total of 8,200 Apr. branded cows sold early at 14%c, or %c up, and this figure later bid and declined.

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The Association secured ½c advance on 750 Apr.-May bulls, selling natives at 11c and brands at 10c.

Withdrawals from Exchange warehouses during first six days of May totalled 6,989 hides, as against 1,756 during same period in April. Warehouse stocks on May 6th were down to 282,-038 hides.

Total federal inspected slaughter of cattle during April was 792,167 head, as compared with 766,298 in Mar. and 773,770 in Apr. 1940. Calf slaughter during Apr. was 506,511 head, as against 444,190 in Mar. and 479,823 in Apr. 1940.

Total visible stocks of all cattle hides and leather in all hands at the end of March declined to 5.7 months supply, at current rate of consumption, using three months running average, as against 6.4 months at end of Feb. This is the lowest point stocks have reached since Commodity Exchange, Inc., began compiling these figures in 1932.

LATER: Packer sold 2,500 Omaha and

OLD PLANTATION SEASONINGS Its Flavor Sells Sausage

BLENDED TO FIT YOUR PRODUCT—NATIONALLY USED IN LEADING SAUSAGE PLANTS—SAMPLES ON REQUEST

Exclusive MANUFACTURERS

A. C. LEGG PACKING CO., Inc., BIRMINGHAM, ALA.

COOKING TIME REDUCED



M&M HOG

CUTS RENDERING COSTS

Reduces fats, bones, carcasses, etc., to uniform

uct readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

MITTS & MERRILL

Builders of Machinery Since 1854
1001-51 S. WATER ST., SAGINAW, MICH.

STEDMAN 2-STAGE GRINDERS FOR CRACKLINGS, BONES, DRIED BLOOD TANKAGE and OTHER BY-PRODUCTS

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes —5 to 100 H. P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.



STEDMAN'S FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

St. Paul heavy native cows at 14c, or ½c up; 2,000 April River light native cows sold 15½c, 1,500 northerns 15c, and 4,500 Milwaukee light cows 16½, Association sold 1,000 May light cows 16c, and 800 March to May branded steers 13½c; 4,000 March native steers sold 13%c.

OUTSIDE SMALL PACKER.—Sales of outside small packer all-weights around 47-48 lb. avge. were reported early this week at 13½c, selected, for natives, brands ½c less, and some stock around 50 lb. avge. reported at 13¼c. However, bid of 13½c was later declined for 50 lb. avge., April take-off, asking 14c, and offerings will undoubtedly be held higher now that packer light cows have advanced.

PACIFIC COAST.—There was further trading in the Coast market at the end of last week, when around 20,000 more hides moved; two packers sold 13,700 Apr. hides at 11%c for steers and 12%c for cows, flat, f.o.b. Los Angeles; on later sales, credited to smaller packers, Apr. steers sold at 11%c and cows at 12%c. However, these prices are probably not representative of the present market, some talking %c higher in a nominal way.

FOREIGN WET SALTED HIDES.— The trading in the South American market at steady prices mentioned last week grew to a considerably larger total at the week end; the total movement last week was estimated at 56,000 frigorifico standard steers at 88 pesos, equal to 1311/16C, c.i.f. New York, and 46,000 reject heavy steers at 81½ pesos or 121¾ec, both steady prices. One pack of 4,000 light steers was also reported at 90 pesos or 14c. This movement about cleared the B. A. market, especially on heavy stock. This week, a pack of 6,000 Anglo steers sold steady at 88 pesos, or 131½ec; later, 2,000 Sansinena steers made 90 pesos, or 14c, an advance of ½ec despite declining seasonal quality.

COUNTRY HIDES.—Prices quoted in the country market showed very little change during the greater part of the week but, with the advance paid in the packer market late in the week, higher prices will undoubtedly be asked for country hides. Untrimmed all-weights have been quoted 11@11%c, flat, for around 48 lb. avge., with lighter stock worth a premium. Heavy steers and cows quoted around 91/2c, flat, trimmed, with cows alone quoted 91/2@10c. Buff weights have been moving fairly well around 12c, flat, trimmed, equal to 12%c selected. Trimmed extremes have continued somewhat draggy, with 13c flat last reported paid, equal to 13%c selected. Bulls quoted 6%@7c. Glues listed around 9c. All-weight branded hides quoted 10@101/2c, flat.

CALFSKINS.—The packer calfskin market appears to be in a strong position, being closely sold up to the end of April, and there have been no offerings of May calf as yet. Last trading was at 29c for northern heavies, 27½c for River point heavies, and 25c for lights; Milwaukee all-weight packers last sold at 26c. With practically noth-

ing offered for the past two weeks, May offerings will undoubtedly be held higher.

The market has been quiet on Chgo. city calfskins. Offerings of 8/10 lb. at 23c, last trading price, are unsold, with 22½c bid; bids of 24½c were declined for 10/15 lb., asking 25½c; heavies show a little more firmness than lights. Straight countries quoted around 16½c flat, trimmed. Chgo. city light calf and deacons are offered at \$1.60, with best bid \$1.47½ at the moment.

KIPSKINS.—Packers still hold a few Apr. native and over-weight kipskins but there have been no offerings on the market, although 21c is said to be available for northern natives; southerns quoted nominally a cent less. Last trading in over-weights was at 19½c for northerns and 18½c for southerns; Jan. forward branded kips sold last week at 16c but couple packers declined this figure.

Chicago city kipskins are quoted 19@20c nom., pending some trading to establish values; inside figure has been declined, but accumulation has been slow and none offered, although sellers have ideas around 20c. Straight countries quoted around 14c, flat, trimmed.

Packers are asking \$1.00 for Apr. regular slunks, as against 90c last paid; one packer sold 2,000 hairless this week at 65c for No. 1's, an advance of 5c for that seller.

HORSEHIDES.—Higher prices have been paid this week for horsehides and there is said to be a ready market for

GET SET FOR THE
SALES THRILL OF THE
SUMMER WHEN YOU READ
MY ANNOUNCEMENT
NEXT MONTH!



• It's a typical Visking selling event and bound to boost sales of YOUR Skinless Frankfurters or Wieners and Visking Cased Meat Products.

HOLD EVERYTHING UNTIL YOU HEAR FROM FRANKY

THE VISKING CORPORATION 6733 WEST 65TH STREET . CHICAGO, ILLINOIS



THIS LOW-COST, HIGHLY EFFICIENT

TRUCK REFRIGERATION

LOWERS MAINTENANCE AND OPERATING COSTS
PREVENTS LOSS FROM SHRINKAGE, DISCOLORATION
DELIVERS YOUR PRODUCT IN PERFECT CONDITION
WRITE FOR PARTICULARS

AIR INDUCTION ICE BUNKER CORP.
68 HUDSON STREET, HOBOKEN, NEW JERSEY

quality offerings in the ranges quoted. Good city renderers, with manes and tails, have sold at \$6.60@6.75, selected, f.o.b. nearby shipping points; ordinary trimmed renderers \$6.40@6.60, del'd Chgo.; mixed city and country lots quoted around \$6.00@6.10, Chgo., according to lot.

SHEEPSKINS.—Dry pelts generally 23@24c per lb., del'd Chgo., for full wools. Packers report a steady demand for shearlings at unchanged prices, despite increased production, with sales of several cars reported again this week at \$1.75 for No. 1's, \$1.25 for No. 2's, and 75c for No. 3's. Buyers of small packer shearlings are paying onehalf to two-thirds packer values, according to quality. Pickled skins are pretty well cleaned up on winter production, with \$5.25 per doz. reported last ac-tually paid. California spring lambskins quoted \$5.75@6.00 per doz., with some offered at top figure. The season for wool pelts is about over. Some trading was reported to have been done by midwest packers around the week-end but no details have been released, and the market is generally quoted around \$3.15 @3.20 per cwt. live weight basis. Outside small packer pelts are moving at \$2.50@2.60 each, on a per piece basis. California spring lambs quoted \$1.80@ 1.85 per cwt. live weight basis. There has been very little trading reported on native spring lambs from this section, with market quoted nominally around \$1.60@1.65 per cwt. live basis.

New York

PACKER HIDES.—Late this week the New York packers sold a total of 4,800 late Apr. and May native steers at 15c, or ½c advance. Trading at the week-end is understood to have about cleared that market of branded steers to the end of March, but no sales of Apr. branded stock have been reported as yet and market quoted in line with the western market.

CALFSKINS.—No trading in calfskins in the New York market has come to light so far this week, but the market is called firm. Collectors last sold \$4-5's at \$1.50, and 5-7's at \$1.85; 7-9's are quoted around \$2.80, with \$3.85 last paid for 9-12's. Packers are asking 5c over last trading prices, holding 5-7's at \$2.20, 7-9's at \$3.20, and 9-12's at \$4.20.

NEW YORK HIDE FUTURES

Closing Prices

Monday, May 5.—June 14.26; Sept. 14.36; Dec. 14.40; Mar. 14.43 n; 200 lots; 15@17 higher.

Tuesday, May 6.—June 14.40@14.45; Sept. 14.55@14.58; Dec. 14.65; Mar. 14.68 n; 345 lots; 14@25 higher.

Wednesday, May 7.—June 14.35@ 14.42; Sept. 14.47@14.50; Dec. 14.57 n; Mar. 14.64 b; 96 lots; 4@8 lower.

Thursday, May 8.—June 14.35@14.40; Sept. 14.50; Dec. 14.60@14.65; Mar. 14.64@14.71; 84 lots; unchanged to 3c higher

Friday, May 9.—June 14.53; Sept. 14.69@14.70; Dec. 14.80n; Mar. 14.85b; 114 lots; 18@21 higher.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard futures were strong in tone on active surrounding markets, liberal buying by the government of both lard and meats, and new margin requirements for cottonseed oil. Cash trade was improved. Chicago hog market was generally steady to 10c higher; top hogs, \$8.85. Chicago carlot meats strong.

Cottonseed Oil

Cotton oil futures were up %c from yesterday's close. Southeast and Valley crude was quoted at 9%c bid; Texas, 9%c bid at common points; Dallas, 9%c.

Quotations on New York bleachable cottonseed oil at close of market on Friday were: May 10.30 b; July 10.47@ 10.50; Sept. 10.44@10.43; Oct. 10.43 sales; Dec. 10.48@10.49 sales; 474 lots.

CHICAGO COTTON OIL

Closing Prices

Monday, May 5—May 9.65; July 9.75; Sept. 9.82; Oct. 9.82; Dec. 9.89; all b; cash 9.65 b-9.85 ax.

Tuesday, May 6—May 10.10; July 10.12; Sept. 10.18; Oct. 10.23; Dec. 10.32; all b; cash 10.05 b-10.25 ax.

Wednesday, May 7—May 10.10; July 10.12; Sept. 10.18; Oct. 10.23; Dec. 10.32; all b; cash 10.05 b@10.25 ax.

Thursday, May 8—May 9.95; July 10.05; Sept. 10.09; Oct. 10.10; Dec. 10.14; all b; cash 9.90 b-10.10 ax.

Friday, May 9.—May 10.22b; July 10.40b; Sept. 10.37b; Oct. 10.37b; Dec. 10.40b; cash 10.20b@10.40ax,



SUPER-LOOPER SEWS 4 TO 7 BAGS A MINUTE

Easy to close 4 to 7 cotton or burlap bags a minute with Super-Looper ...almost as easy as zipping a zipper. Tags sewed on in same operation. Friction driven. No electric power. Works anywhere. Soon pays for itself. A bargain at \$125. (Special quantity discounts.)



Write for Demonstration

BEMIS BRO. BAG CO.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended May 9, 1941:

1	ACKER	HID	ES		
	ek ended May 9		rev. reek	Cor	. week,
Hvy. nat. strs.14 Hvy. Tex. strs. Hvy. butt brnd'd	@14¼ @13½n			121/	@12% @12%
strs. Hvy. Col. strs. Ex-light Tex.	@131/4 @13		@13 @121/ ₃		@121/4 @12
strs	@14\%n @14\%b @13\%b		@141/4		@1314 @1214 @1214
Lt. nat. cows.15 Nat. bulls	@15%		@15	13	@134
Brnd'd bulls Calfskins25 Kips, nat	@10 @29 @21	25 201/2	@ 91/3 @29 4@21	22	@ 81/3 @281/4 @221/4
Kips, ov-wt Kips, brnd'd Slunks, reg90	@191/2 @16 @1.00		@191/3 @16 @90		@21 @19 @1.10
Slunks, hrls	@65	60	@65	55	@60

Light native, butt branded and Colorado steers ic per lb. less than heavies.

CITY AND	DUTSIDE	SMALL	PACKERS
Nat. all-wts13	6@1414	1314@14	11%@124
Branded13	@13%	13 @131/4	11% @11%
Nat. bulls 9		9 @ 91/2	
Brnd'd bulls 9			74 @ 84
Calfskins28		23@25ax	
Kips19	@20n	19 @191/4	
Slunks, reg	@80n	@80n	
Slunks, hrls	@55n	@55n	@50n
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COUNTRY	HIDES	
Hvy, steers @ 91/2	914@ 914	@ 914
Hvy. cows 91/2@10	91/2@10	@ 914
Buffs12% @13	12% @13	@11%
Extremes13% @14	@13%	@14
Bulls 6% @ 7	6% @ 7	@ 6%
Calfskins @161/2	@161/2	@16%
Kipskins @14	@14	@16
Horsehides6.00@6.75	$5.8 \cup @6.50$	4.60@5.35

Pkr. shearlgs. @1.75 @1.75 @1.35 Dry pelts....23 @24 23 @24 15 @10a

TALLOW FUTURE TRADING

N. Y. Closing Prices

Monday, May 5—May 7.50@7.80; June 7.60@7.90; July 7.65@7.95; Aug. 7.70@8.00; Sept. 7.75@8.10; Oct. 7.75 @8.20; no sales.

Tuesday, May 6—May 7.50@7.80; June 7.60@7.90; July 7.65@8.00; Aug. 7.70@8.05; Sept. 7.75@8.15; Oct. 7.75 @8.25; no sales.

Wednesday, May 7—May 7.50@7.80; June 7.60@7.90; July 7.65@8.00; Aug. 7.70@8.05; Sept. 7.75@8.15; Oct. 7.75 @8.25; no sales.

Thursday, May 8—May 7.50@7.80; June 7.60@7.90; July 7.70@8.10; Aug. 7.75@8.20; Sept. 8.00@8.35; Oct. 8.00 @8.35; no sales.

Friday, May 9.—May 7.50@7.80; June 7.65@7.90; July 7.70@8.10; Aug. 8.00@ 8.20; Sept. 8.00@8.35; Oct. 8.00@8.35.

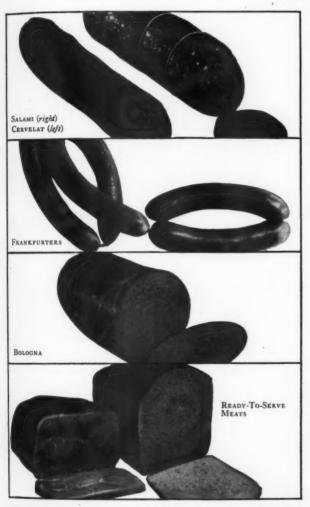
CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 3, 1941, were 5,210,000 lbs.; previous week 5,008,000 lbs.; same week last year 4,850,000 lbs.; Jan. 1 to date, 94,888,000 lbs.

Shipments of hides from Chicago for week ended May 3, 1941, were 5,325,000 lbs.; previous week 4,270,000 lbs.; same week last year 8,078,000 lbs.; Jan. 1 to date, 93,077,000 lbs.

Putting More Sell into Sausage

Follow these tested merchandising ideas for greater profits



- 1. Sausage and ready-to-serve meats are largely impulse-purchase items. Therefore display them in a prominent place where women can "obey that impulse." Many women don't put them on the shopping list.
- 2. Display in wide variety and change the variety often-They are like candy and cookies in this respect. Give your regular customers new ideas every week. Because of various shapes and colors, sausage and ready-to-serve meats are like fresh fruits and vegetables in the opportunity for interesting selling displays.
- 3. Free Samples-Whenever you want to feature an item, put a plate with half-inch squares of the product on toothpicks on top of the counter and invite your customers to have one "on the house." It is a sure-fire way to create additional sales on impulse, and costs you very little.
- 4. Identify the items—Most women are very hazy about the names of different types of sausage and hesitate to inquire. Place little tags on the salami, cervelat, bologna, etc.
- 5. Group assortments in price classifications— You pay different prices for various items, but your customers do not think of them in these terms. Therefore arrange interesting assortments that can be merchandised at popular retail prices, for various size pocketbooks and various size families.
- 6. Feature variety in your advertising and handbills-Experience proves that every retail ad or handbill should feature a variety of at least five items. Items especially recommended are liver sausage (braunschweiger or liverwurst), frankfurters, cooked ham, salami, cervelat, bologna and ready-to-serve meats.

This Seal means that all statements regarding health and nutri-tion made in this advertisement are acceptable to the Council on Foods and Nutrition of the American Medical Association.

High Lights of Meat Campaign for June

The Ready-to-Serve Meat Season will open with "Good and Easy Mears," a color page in The Saturday Evening Post, appearing June 4. It features liver sausage (braunschweiger or liverwurst), frankfurters, bologna, salami, cervelat and ready-to-serve meats. This ad will bring out the fact that these sausage products are prepared from meats containing many nutritional essentials—B vitamins, proteins and minerals (iron, copper and phosphorus).
On June 27, just before the 4th of July, Life

for

13½ 12½ 13½ 9½ 8½ 28½ 22½ 21 19 1.10 60

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will carry a striking color page on "America's Choice—The Friendly Frankfurter." In the Woman's Home Companion, out June 20, will appear a third color page entitled "Meat Makes the Sandwich." It features the always-popular and quick-to-prepare hamburger together with cold cuts of beef, pork, lamb and ham.

FREE-Over-the-wire banner in full color, advertising mats and merchandising bulletin.

AMERICAN MEAT INSTITUTE . Chicago

Better Light Speeds Work

(Continued from page 15.)

for quick and positive starting. Like a radio tube, fluorescent lamps are dependent on a flow of electrons between electrodes, and, similarly, fluorescent lamps require a slight warm-up time before they actually start, although much less than the radio warm-up time.

MAZDA F lamps operate on alternating current which means that the mercury arc goes through a cyclic variation similar to that of the line voltage. This variation causes fluctuations in the light output known as stroboscopic effect or flicker which may be objectionable when there are rapidly moving objects or machinery in operation. However, double choke units, known as tulamp ballasts, have been developed. These operate a pair of lamps on a balanced circuit and minimize the stroboscopic effect. Tulamp ballasts also offer the advantage of nearly unity power factor, assuring the customer of the maximum utilization of his wiring capacity.

Equipment and Costs

MAZDA F lamps in widest use for general lighting are the 40- and 100-watt sizes. The 15-, 20- and 30-watt lamps find many supplementary lighting applications. The standard colors are daylight and white. The former closely matches the color of overcast skylight, while the white lamp is similar in color quality to MAZDA filament lamps. The daylight lamp is suitable for many color matching tasks, although if the color matching problem is severe, as in certain inspection processes, it will be advisable to leave the selection of the proper illuminant to the judgment of a color expert.

Another type of fluorescent lamp is the Type RF. This transforms alternating current through its ballast and the lamp into a rectified mercury arc. Consequently, the light output does not vary to the same extent as do MAZDA F lamps; and a single lamp can be used without annoyance due to flicker. The RF lamp is rated at 85 watts and can be obtained in either a blue-white or industrial-white color.

Many types of aluminum and porce-

lain-enamel reflectors are available to accommodate one, two or several MAZDA F lamps. Direct lighting RLM fluorescent units using either two 40-watt or two 100-watt fluorescent lamps are on the market; and in the latest designs the reflectors are easily removable for cleaning. Particularly effective results have been obtained with units of this type mounted end-to-end to produce the higher levels of illumination with a minimum of shadow. Such installations using continuous wiring channel, permit a reduction in wiring costs.

Since the ballasts consume power also, a luminaire employing two 40-watt

when compared to the many benefits it carries with it.

Included among the filament-lamp luminaires most readily used for general lighting in packinghouses and sausage manufacturing plants are the RLM dome reflector, the silvered bowl diffuser and the glassteel diffuser. The RLM dome is a standardized reflector made by several manufacturers to rigid specifications. It employs a white bowl lamp. The silvered bowl diffuser consists of a porcelain-enameled steel reflector with a semi-diffusing Alzak aluminum insert and uses a silvered bowl lamp. This unit has the efficiency and ease of main-

TOOLS OF LIGHT-ING ENGINEER

Visibility meter (top) enables the lighting engineer to compare the difficulty of particular seeing tasks with those of known tasks. The light meter (bottom) tells at a glance whether there is sufficient light have light for the task. Periodic illumination checks can be made with the second instrument to determine when lighting system should be cleaned.



MAZDA F lamps is rated at about 100 watts; and one having twin 100-watt lamps at about 235 watts. The single-lamp RF unit consumes 100 watts and a two-lamp unit 200 watts.

A word about comparative costs. MAZDA F lamps produce light about two and a half times as efficiently as do filament lamps. This does not mean, however, that the lighting cost is reduced comparatively. Actually, with all factors considered, cost of good lighting with either filament or fluorescent lamps is about the same at the energy rates normally encountered. Whatever the illuminant, good lighting is inexpensive

tenance of the RLM dome and also has the low brightness of the glassteel diffuser.

The newest filament lamps are the projector spot and flood lamps, consisting of light source and reflecting surface combined into one sealed optical package. The projector spot lamp can be used to provide a high level of illumination over a restricted area where critical seeing is being done. Mounted 5 ft. above the work area it will produce about 400 footcandles and cover an area about 20 in. in diameter. Mounted 10 ft. from the task, approximately 100 footcandles would be produced covering a

FRANKY Savs
HOLD EVERYTHING!
DON'T MAKE SUMMER
PLANS UNTIL YOU HEAR ABOUT
THE BIG SELLING EVENT I
HAVE FOR YOU. ANNOUNCEMENT NEXT MONTH!



"Weeny Witch" LAST HALLOWEEN!

This Visking Summer Event is just such a Natural for boosting sales on your *Skinless* Frankfurters or Wieners and Visking Cased Products.

THE VISKING CORPORATION 6733 WEST 65TH STREET . CHICAGO, ILLINOIS



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Frick-Freezing Systems

It's a fact that more foods are now being frozen with Frick-Freezing Systems than by any other method.

Why? Because these Frick Systems handle ANY food, in season; they assure the rapid cooling and high relative humidity essential to quality; they save time, labor, and up to $\frac{1}{3}$ in power cost.

Bulletin 147, describing Frick-Freezing Systems, is of interest to packers, canners, fisheries, ice and cold storage plants, locker plants, and the growers of fruits, vegetables, poultry and livestock. Just off the press; your copy is waiting: write.

FRICK CO., WAYNESBORO, PENNA.





NOVOID CORKBOARD and CORK PIPE COV-ERING form lasting effective barriers to the passage of heat. This extremely durable, moisture-resistant insulation cuts refrigeration losses to a minimum, lightens cooling plant loads, and prolongs the life of refrigerating equipment. For details and name of nearest Novoid Distributor, write Cork Import Corp., 330 W. 42nd St., New York City.

NOVOID CORK INSULATION

No. 412"BOSS" Friction Dropper

Patented



This new, simple and efficient device has proved its worth to beef slaughterers. Not only is it very accurate in lowering carcasses from the bleeding rail to the floor, but it may be used for many other similar operations.

It is very easily and quickly installed, as it does not require the supports needed for the older type droppers.

This is only one of the many "BOSS" Appliances built to give

BEST OF SATISFACTORY SERVICE

The Cincinnati Butchers' Supply Co.

General Office: Helen and Blade Sts., Elmwood Place, Cincinnati, Ohio Mail Address: P. O. Box D, Elmwood Place Station, Cincinnati, Ohio 824 Exchange Ave., U. S. Yards, Chicago, Ill.

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BY MAIL, AIR-MAIL or WIRE, DAILY INFORMATION ON-

PROVISIONS

Green and S. P. Reg. Hams S. P. Boiling Hams Green and S. P. Skd. Hams Picnics, Green and S. P. Bellies, Green and S. P. D. S. Bellies, Clear and Rib D. S. Fat Backs D. S. Rough Ribs Other D. S. Meats Export Cuts

LARD

Cash Refined

Fresh Pork Cuts

Barrelled Pork and Beef

Neutral Futures

SAUSAGE MATERIALS

Pork Trimmings Boneless Beef Dressed Beef for Boning Pork and Beef Offal Beef Ham Sets

TALLOW AND GREASE
OLEO OIL AND STEARINE
COTTONSEED OIL
HIDES AND CALFSKINS
FERTILIZER MATERIALS
MARKET STATISTICS

Hog Markets
Provision Stocks
Export Shipments
Domestic Shipments

THE NATIONAL PROVISIONER

is the market authority of the Meat Packing Industry.

Only when you KNOW the markets can you sell or buy intelligently.

Subscribers to THE NATIONAL PROVISIONER DAILY MARKET SERVICE neither sell nor buy by "rule of thumb" methods. Theirs are no "hit or miss" transactions. They KNOW THE MARKET and sell or buy accordingly.

If you save only 1/4c per lb. by KNOWING the market you save \$75 on a car of product.

No wonder active traders watch the markets closely through THE NATIONAL PROVISIONER DAILY MARKET SERVICE. Since it is an accepted basis of settlement in trading, you don't have to take anybody else's word for it.

If you save 1c per lb. by KNOWING the market you save \$300 on a car of product. And if you are not informed you may easily lose that amount.

And the same thing is true of the seller. If he KNOWS the market and he gets the market price he may get as much as \$300 per car additional in a difference of only 1c per lb. If he is not informed he can just as easily lose that much.

THE NATIONAL PROVISIONER DAILY MARKET SERVICE coming to you every full trading day of the week will pay for itself many times over.

Send for your sample copy and complete information today

Provisioner

DAILY MARKET SERVICE

407 SOUTH DEARBORN STREET

CHICAGO, ILLINOIS

working area about 40 in. in diameter.

No matter how carefully a lighting system may be designed with respect to type and size of lamp and reflector, spacing of outlets, etc., good lighting cannot be maintained unless the system is kept clean. An adequate cleaning schedule can be determined by making periodic illumination checks. When the footcandle level decreases to two-thirds of its initial value the lighting system should be cleaned. After a similar period, the cleaning should be repeated. The gradual accumulation of dust and dirt on lamps and reflecting surfaces is often unnoticed and the workmen themselves are not conscious of the decrease in illumination. A good installation can depreciate to 50 per cent or less of its initial value before it is realized that inadequate illumination caused by this depreciation probably is responsible for an increased number of errors or decreased production, or more accidents, headaches, etc.

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The general office should be supplied with lighting of the order of 30 foot-candles for efficient performance of clerical and stenographic tasks. Lighting equipment of the semi-indirect or indirect types is recommended. However, in some offices where the ceiling is dark or difficult to clean, enclosing globes or suspended large area low brightness sources are often more practical than indirect lighting. Many good laminaires of both filament and fluorescent types are now available for office lighting.

MARCH CATTLE IMPORTS

Imports of cattle and calves into the United States from Canada and Mexico during the first quarter of 1941 were approximately 47 per cent larger than inshipments during the same period a year earlier. Of the total of 219,827 head shipped in, 35,075 head came from Canada and 184,752 head from Mexico.

Imports from Canada were largest—23,149 head—in the 700-lb. up class. From Mexico the largest number—150,542 head—were in the unfinished class. Twice as many calves were received from Mexico as from Canada, 10,991 head coming from Canada and 22,317 head from Mexico.

Imports during March from Canada and Mexico totaled 66,863 head, compared with 76,579 head in February and 42,557 head in March, 1940. While the March volume represented a decline from February, the increase over March, 1940, amounted to approximately 57 per cent.

Imports of cattle from Canada amounted to 9,441 head in March compared with 12,003 head in March, 1940. Most of the decline was in heavy cattle. Inshipments from Mexico amounted to 57,422 head in March against 30,554 head in March, 1940. Most of the increase was in light cattle (200 to 700 lbs.) Calf imports from Mexico were 9,055 head in March and 5,304 head a year earlier.

Imports of heavy cattle from Canada and Mexico totaled only 5,947 head during March compared with 8,751 head during March, 1940. Inshipments of unfinished cattle totaled 48,392 head compared with 25,390 head in 1940.

Imports for March and the first quarter of 1941, and comparable periods in 1940, are reported by the U. S. Agricultural Marketing Service, as follows:

Mar., 1941	Mar., 1940	3 mos. 1941	3 mos. 1940
Canada—			
Over 700 lbs 5,762	8,688	23,149	19,441
200-700 lbs 210	203	935	665
Under 200 lbs 3,469	3,112	10,991	9,579
Total 9,441	12,003	35,075	29,685
Mexico-			
Over 700 lbs 185	63	11,893	15,267
200-700 lbs48,182	25,187	150,542	92,222
Under 200 lbs 9,055	5,804	22,317	12,072
Total57,422	30,554	184,752	119,561
700 lbs. and over:			
Canada 5,762	8,688	23,149	19,441
Mexico 185	63	11,893	15,267
Total 5,947	8,751	85,042	34,708
200-700 lbs.:			
Canada 210	203	935	665
Mexico 48,182	25,187	150,542	92,222
Total48,392	25,390	151,477	92,887
Under 200 lbs.:			
Canada 3,469	3.112	10.991	9,579
Mexico 9,055	5,304	22,317	12,072
Total12,524	8,416	33,308	21,651
Grand total66,863	42,557	219,827	149,246

FRANKFURT MANUFACTURE

Frankfurt manufacture is discussed fully in THE NATIONAL PROVISIONER'S latest authoritative operating handbook for sausage manufacturers, "Sausage and Meat Specialties."

RANKY Says
I'LL BE SEEING YOU
NEXT MONTH WITH A
KNOCKOUT OF A PLAN
FOR "UPPING" YOUR SALES
AND PROFITS!



DON'T MAKE SUMMER PLANS

until you get the details of this typical Visking selling event! It's built to step up sales of YOUR Skinless Frankfurters or Wieners and Visking Cased Meat Products.

THE VISKING CORPORATION 6733 WEST 65TH STREET . CHICAGO, ILLINOIS

MAX SALZMAN, INC.

1310 WEST 16th STREET, CHICAGO, ILLINOIS

CLEANERS OF HOG AND SHEEP CASINGS

FOREIGN AGENTS WANTED!

KEYSTONE GELATIN

Manufactured ONLY by

The AMERICAN AGRICULTURAL CHEMICAL Co.

Originators of special gelating for use in sausage kitchens

BOX 2458

DETROIT, MICH.

QUALITY STANDARD ... FOR OVER 50 YEARS

NEW EQUIPMENT and Supplies

ADDS TO FLAKEICE LINE

York Ice Machinery Corp., York, Pa., has announced an addition to its line of commercial FlakeIce machines—the remote-refrigerated Model DER-25,



with a capacity of up to 4 tons of Frosty Ribbons per day.

The machine is designed to conserve floor space and may be suspended from the ceiling nearest the point where ice is needed. When the machine is installed in this manner, the only floor space needed is for the ice bin. The refrigerating unit can be installed in another room if desired.

When connected to units of 5-, 7½or 10-h.p. capacity, the DER-25 will produce 4,700 lbs., 6,160 lbs. or 7,340 lbs. of ice respectively, using city water at 60 degs. F.

FlakeIce Frosty Ribbons are a new York development. They are suitable for use in packing and sausage manufacturing plants, retail stores and other establishments where ice is required for processing or for protecting shipments of perishable food products.

CENTRIFUGAL PUMPS

Streamlined throughout, the new line of Westco side suction centrifugal pumps includes flexible coupling drive models in sizes 1¼-in. to 6-in. inclusive, and Uni-Built models in sizes 1¼-in. to 4-in. These compact and rugged units are said to incorporate the latest fea-

tures in centrifugal pump design and are precision made to withstand the strain of continuous service.

The torpedo type frame of heavy, close-grained cast iron absorbs all operating strain and guards against misalignment, it is claimed by the manufacturer. Suction cover is rib-reinforced to withstand distortion. Two oversize ball bearings (on flexible coupling drive models) are completely enclosed and have flush-type lubrication.

Enclosed or semi-open impellers are hydraulically and mechanically balanced to insure quiet operation. Enclosed style recommended for handling clear liquids has triple-faced wearing surface and can be adjusted to compensate for wear. Semi-open, non-clog impellers should be used for liquids containing foreign material in suspension. Tapered fit insures positive centering on shaft, it is said. Special metal pumps for handling corrosive or abrasive liquids can be furnished to meet specific pumping needs.

Scientific design of the shell is said to provide a smooth, streamlined channel flow which minimizes turbulence within the pump, reduces erosion and provides extra years of service. Discharge can be installed in four positions without affecting the accessibility of the stuffing box.

Complete descriptive literature on different models of this pump may be obtained by addressing Micro-Westco, Inc., Bettendorf, Ia.

TRUCK REFRIGERATION SCALE

A new and easier method of determining a truck's refrigeration requirements, for both plates and compressors, has been developed by O. S. McGuffey, general manager, Kold-Hold Manufacturing Co. Known as the Kold-Hold Nomogram, it is said to give the load and condensing unit load for any particular truck body falling within the range of possibility. According to Mr. McGuffey, the Nomogram will reduce the time of estimating truck refrigeration needs by approximately 70 per cent.

CENTRIFUGAL PUMP

Recommended for handling clear liquids, the enclosed style pump has triple-faced wearing surface. Model can be obtained in sizes 1½-in. to 6-in. inclusive and is streamlined throughout.

New Trade Literature

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Cold Diffuser (NL 880).—"Controlled Cooling" is the title of a four-page publication explaining operation of a new wall-type cold diffuser. With the aid of a cross-sectional, cutaway view of the unit, the publication tells how it is possible to maintain constant temperature, predetermined humidity conditions, proper air circulation and to wash the air without taking up valuable storage space.—Carrier Corp.

New-Matic Remote Transmission (NL 881).—Catalog describes application of New-Matic remote transmission for indicating, recording and control of temperature, pressure, flow and liquid level in hazardous atmospheres where the use of electrical transmission is not desirable or permissible. Operating features and description of the principal working parts of the transmitting and receiving instruments are given in detail.—The Brown Instrument Co.

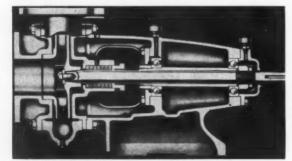
Steelgript Brushes (NL 884).—Sixpage folder describes use of steelgript brushes for various cleaning, brushing, washing and polishing purposes. Included among the brushes illustrated is an aluminum refillable brush core used in casing machines in the meat packing industry.—Fuller Brush Co.

Oil Circuit Breakers (NL 885).— These new catalogs describe oil circuit breakers for subway and outdoor use. Subway oil circuit breaker is non-automatic and is furnished in capacities of 200 and 400 amperes, in 2 or 3 poles, 7500 volts. Outdoor breakers are designed for general distribution service and are of multiple single-pole construction.—Roller-Smith Co.

Truck Refrigeration (NL 886).—Size and shape of refrigerated truck bodies and costs of hold-over plate equipment are explained in several new folders dealing with refrigerated truck problems. Separate publications describe refrigeration for meat trucks, frozen foods, hardening rooms and locker rooms.—Kold-Hold Mfg. Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

Ple	ase	sen	d. w	thout	PROVISION obligation, number only)	publications
Nos.						
Name						
Street	t					
City						



Personalities and Events

(Continued from page 21.)

for testimonials on Spam and Hormel, reached Chicago with his crew of helpers this week. Persons who produce labels, opening keys or other evidence of having sampled the products, and are able to express a definite opinion regarding them, are awarded the cash prizes.

The following employes of John Morrell & Co. have become eligible for the 25-year silver service award of the American Meat Institute: William E. Baker, eastern and southern car route salesman; Winfield C. McMurtry, pickle department, Ottumwa plant; Ross Archer, pipe gang foreman, Sioux Falls, and Walter Zimmel, Sioux Falls plant.

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A spectacular fire at the warehouse and garage of the Ruby Provision Co., Mahanoy City, Pa., this week, caused damage estimated at more than \$5,000.

Hoffman's newly modernized abattoir at 226 S. Penn st., York, Pa., has been opened. The plant is redecorated and fitted with modern equipment, including the latest type York refrigeration machinery.

Representatives of Milwaukee meat packing companies met this week to consider latest developments in the nationwide meat advertising and merchandising campaign. E. Glen Six of Plankinton Packing Co. was chairman of the meeting.

E. R. Stettinius, jr., director of priorities, Office of Production Management,

announced on April 29 that William B. Eisendrath, president of Monarch Leather Co., Chicago, had been named producers' representative on the hides, skins and leather priority committee. Mr. Eisendrath succeeds Ralph Pope, president of Northwestern Leather Co. Trust, Boston.

W. G. McLeod, general superintendent of Oscar Mayer & Co., Madison, Wis., was featured speaker at a meeting of the Madison Technical club on May 5. Mr. McLeod traced the development of the packing industry of Madison, and supplemented his explanation of plant operations with moving pictures taken at the Oscar Mayer plant.

FLASHES ON SUPPLIERS

GARDNER-RICHARDSON CO.—C. H. Avery, eastern sales director, carton division, will be transferred from the home office of the Gardner-Richardson Co., Middletown, O., to the firm's New York office around June 1 to take active charge as eastern sales manager. The company's New York office has been moved from the 13th floor at 500 Fifth avenue to larger quarters on the 52nd floor of the same building.

CRESCENT MFG. CO.—Appointment of G. M. Curtis as manager of the Chicago office of the Crescent Mfg. Co., Seattle, Wash., producers of Mapleine, has been announced. Mr. Curtis, formerly manager of the San Francisco

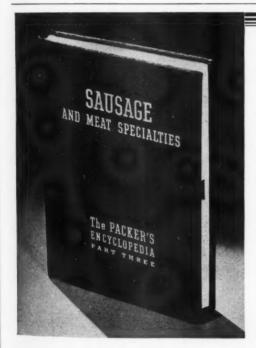
office, succeeds the late E. G. Hamel.

ARMSTRONG CORK CO.—Functions of the advertising department of the Armstrong Cork Co., Lancaster, Pa., have been expanded to include all promotional activity. M. J. Warnock, has been appointed director of advertising and promotion and E. Cameron Hawley as assistant director of advertising and promotion.

FROZEN FOOD INDUSTRY

A general picture of the procedures and methods employed in the frozen food industry, with special emphasis on markets and distribution, is given in a new book, "The Frozen Food Industry," by Harry Carlton of the University of Tennessee Agricultural Experiment Station. While written primarily in the interest of Tennessee fruit and vegetable producers, the 187-page volume contains several features of interest to the meat industry.

The book traces the distribution difficulties encountered by the frozen food industry, showing how they have been met with special cabinets for the retail store and the development of new sales policies. Under processing operations, the volume covers general quality control, vitamin content of quick-frozen foods, modern freezing methods, packaging, comparison of quick-freezing and canning costs and other points. Several pages deal with locker plant operations.



SAUSAGE and MEAT SPECIALTIES
Price Postpaid, \$5.00

Your Operating Guide to Better "SAUSAGE and MEAT SPECIALTIES"

The National Provisioner offers Volume 3 of the Packer's Encyclopedia: "SAUSAGE AND MEAT SPECIALTIES." This important new addition to an important series presents the best of approved modern sausage practice, tested formulas for sausage and all types of specialty products. It offers complete recommendations for correct manufacturing and operating procedure, plant layout suggestions, valuable merchandising ideas, and handy directory of equipment and supplies.

HERE ARE THE SUBJECTS DISCUSSED: The Sausage Manufacturing Industry — Sausage Plant Layout — Refrigeration and Air Conditioning — Manufacturing Operations — Cost Figuring — Sausage Materials — Fresh Sausage — Frankfurts — Bologna — Liver Products — Mettwurst and Minced Sausage — Kosher Style Products — Foreign Style Sausage — Head Cheese, Souse, Jellied Products — Dry Sausage — Meat Loaves and Loaf Products — Meat Specialties — Cooked Hams and Corned Beef — Sausage Trouble Shooting—Sausage Laws and Regulations.

THE NATIONAL PROVISIONER

407 So. Dearborn St.

Chicago, Illinois

LIVESTOCK MARKETS Weekly Review

April Cattle and Hog Kill Largest in Years

PEDERALLY inspected slaughter of livestock during April was especially heavy, considering the season, with kill for all classes of animals showing increases over April, 1940, and, with the exception of hogs, showing gains over March, 1941. Cattle slaughter in April was the largest for any April since 1937; hog kill was the largest for the month since April, 1933, and sheep kill the heaviest since April, 1935.

Increases in April slaughter over a year earlier amounted to 18,397 cattle, or 2 per cent; 26,688 calves, or 6 per cent; 196,910 hogs, or 5 per cent, and 81,205 sheep, or 6 per cent.

Total kill during the first four months of 1941 was larger for all classes of livestock, with the exception of hogs, than in the same periods of 1940 or 1939. Compared with the corresponding period in 1940, cattle kill was 4 per cent greater; calf slaughter, up 2 per cent, and sheep slaughter, 6 per cent greater.

Hog kill during the first four months of 1941 was 7 per cent smaller than in 1940, but was 22 per cent greater than the five-year average for the period. April hog kill was 32 per cent over the five-year average for the month.

April cattle slaughter showed only a 2 per cent increase in number of head, but tonnage production is running considerably heavier. Few yearlings and little butcher stock is being marketed. The U. S. Department of Agriculture has not yet released figures for April, but in March the average dressed weight of cattle was 531.6 lbs. compared with 526.2 lbs. a year earlier. During the first three months of 1941, cattle slaughter was only 2 per cent above the five-year average, while beef

production was 6 per cent above the five-year average.

Hog slaughter during the first six months of the packer fiscal year was much larger than in any of the last three years, totaling 27,435,000 head, compared with 26,896,000 head during 1940, 21,352,000 head during 1939 and 19,359,000 head during 1938.

Inspected slaughter in April, compared with March and April, 1940:

Apr. 1941	Mar. 1941	Apr. 1940
Cattle 792,167	766,298	778,770
Calves 506,511	444,190	479,823
Hogs3,806,930	3,904,400	3,610,020
Sheep1,436,172	1,408,371	1,354,967

Hogs processed under federal inspection during the first six months of the packer fiscal year, with comparisons (000 omitted):

	1940- 1941	1939- 1940	1938- 1939	1927 1938
November	5.419	4,437	3.913	3,29
December	6,063	5,236	4,346	3,95
January	4.517	5,355	4.043	4.20
February	3,725	4.277	2.890	2.83
March	3,904	3,981	3,229	2,61
April	3,807	3,610	2,931	2,46
Total	27,485	26,896	21,352	19,35

Numbers of animals processed under federal inspection during April, compared with April totals during the preceding ten years, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service, were:

April Slaughter

								Cattle	Hogs	Sheep
1941								.792,167	3,806,930	1,436,172
1940								.773,770	3,610,020	1.354,967
1939								.677,439	2,931,115	1,224,336
1938								.748,620	2,462,091	1,424,933
1937								.801,981	2,809,788	1,334,402
1936			×			*		.812,264	2,558,614	1,266,393
1935					*			.683,719	2,177,575	1,483,395
1934							*	.749,180	3,411,395	1,163,899
1933								.616,311	3,847,293	1,409,343
1932								840 K4K	9 714 147	1 496 705

Total slaughter during the first four months of 1941, compared with the corresponding periods in 1940 and 1939:

						1941	1940	1939
Cattle						3,167,228	3,037,399	2,865,267
						1,745,436	1,714,118	1,735,291
Hogs			,	,		15,953,899	17,224,197	13,093,815
Sheep						5,860,441	5,531,291	5,514,080

Report Improvement in Quality of Canada's Hogs

MONTREAL.—Quality of hogs marketed in Canada has shown improvement during the first six months in which carcass grading has been the official Canadian system of grading hogs. Following are the percentages of hog marketings falling in the two top grades during each of the past six months, compared with the averages for the first nine months of 1940 when the dual system of live and carcass grading was in use:

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A Grade Pct.	B-1 Grade Pet.
First 9 months, 194027.9	44.8
October, 194027.0	48.4
November, 194027.5	48.4
December, 194028,9	43.0
January, 194130.0	44.7
February, 194129.4	46.0
March, 194130.6	45.8

The quality of hogs marketed during the fall of 1940 in record volume was somewhat lower than the average for the earlier months of the year, but the steady increase in the percentage of "A" grade since the adoption of complete carcass grading is significant, according to H. J. Maybee, Assistant Chief, Live Stock Inspection and Grading Service.

This improvement has been mainly due to a reduction in the proportion of underweight hogs. The tendency in some districts is now towards overweight and overfinish and farmers are being advised to weigh their hogs and ship them to market at weights not exceeding 210 or 215 lbs. at the farm. The most desirable carcass weighs 150 lbs. and is made from a hog weighing from 190 to 210 lbs.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 24,515 cattle, 2,892 calves, 34,845 hogs and 13,862 sheep.

KENNETT-MURRAY



The Right Track to Buying at a Brofit

FORT WAYNE, IND. DETROIT, MICH.
DAYTON, OHIO OMAHA, NEB. LOUISVILLE, KY.
LAFAYETTE, IND. SIOUX CITY, IOWA
CIHCINNATI, OHIO HASHVILLE, TENN.
INDIANAPOLIS, IND. MONTGOMERY, ALA.

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

FRANK R. JACKLE

Broker

Offerings Wanted of: Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Tuesday, May 6, 1941, as reported by the Agricultural Marketing Service, U. S. Department of Agriculture:

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		.50
		.75
*******	6.25@ 7	.00
	\$11.50@13	.00
	6.00@ 7	.50
92-lb	\$ 8	.90
	7.25@8	.25
72-lb		.50
	4	.00
livesto	k at Jers	ev
	nm	7.50 @ 7 1. 6.25 @ 6 5.00 @ 6 8.00 @ 8

City public market for the week ended with May 3:

Cattle Calves Hogs Sheep Salable receipts.....2,074 998 586 122 Total, with directs...7,814 12,449 24,183 46,282

Total, with directs7,814	12,449	24,133	46,252
Previous week:			
Salable receipts1,814	1,178	659	631
Total, with directs. 6,269	10,219	21,942	38,773
*Including hogs at 41st st	reet.		

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., May 8, 1941.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog market was moderately active for the week with prices steady to 15c higher than last week's close.

Hogs, goo																								
160-180	lb.								٠										J	\$7	.75	56	8.	50
180-240	lb.																			8				
240-270	lb.																			8	.3!	56	18	55
270-300	lb.																	,		8	.2	56	18	45
300-330	Ib.																			8	.11	56	18.	.85
330-360	lb.		,		*														,	8	.00	06	8	25
Bows:																								
330 lbs.	do	W	1	1.																\$7	.6	56	27.	85
330-400	lb.																			7	.44	06	27.	.80
400-500	Ib.						_	_		_	_		_							7	21	16	7	60

Receipts of hogs at Corn Belt markets for week ended May 8, 1941, were as follows:

	This week	Last
Friday, May 2	42,300	30,100
Saturday, May S	33,900	25,900
Monday, May 5	33,500	35,100
Tuesday, May 6	18,000	12,300
wednesday, May 7	22,800	13,000
Thursday, May 8	26,200	21,500

RECEIPTS AT CHIEF CENTERS

Receipts for week ended May 3:

At 20 markets:	Cattle	Hogs	Sheep
Week ended May 3 Previous week 1940 1939 1938	197,000 190,000 174,000	411,000 421,000 433,000 356,000 309,000	271,000 273,000 314,000 821,000 339,000
At 11 markets:			Hogs
Week ended May 3 Previous week 1940 1939			.341,000 .343,000 .378,000 .295,000 .253,000
Week ended May 3 Previous week	147,000 133,000 125,000 128,000	280,000 274,000 316,000 244,000 203,000 180,000	175,000 178,000 181,000 206,000 172,000 190,000

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, May 8, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

reported by U.S. Departin	ent of Ag	riculture, A	gricuiturai	marketing a	Service:
Hogs (soft & oily not quoted).	CHICAGO	NAT. STK. YDS	AHAMO .	KANS, CITY	ST. PAUL
BARROWS AND GILTS:					
Good-choice:					
120-140 lbs	7.50@ 7.85	\$ 7.80@ 7.90 7.80@ 8.40 8.35@ 8.70	8 8 1569 8 50	8 8 9EG 8 80	\$ 8.25@ 8.60 8.25@ 8.60 8.40@ 8.65 8.60@ 8.65
160-180 lbs	8.15@ 8.65	8.35@ 8.70	\$ 8.15@ 8.50 8.25@ 8.60	\$ 8.25@ 8.60 8.50@ 8.70	8.40@ 8.65
180-200 IDS	8.50 (2) 8.80	8.65@ 8.75 8.65@ 8.75	8.5000 8.65	8.60@ 8.75	8.60@ 8.65
220-240 lbs	8.65@ 8.80 8.60@ 8.75	8.65@ 8.75	8.60@ 8.65 8.60@ 8.65	8.60@ 8.75 8.55@ 8.70	8.60@ 8.65 8.60@ 8.65
	8.60@ 8.75 8.50@ 8.70 8.45@ 8.60 8.40@ 8.55	8.45@ 8.70	8.45@ 8.60 8.30@ 8.50 8.15@ 8.40 8.10@ 8.30	8.400 8.65	8.45@ 8.65
270-300 lbs	8.4060 8.55	8.35@ 8.50 8.25@ 8.40	8.30@ 8.50	8.30@ 8.50	8.30@ 8.55
300-330 lbs	8.85@ 8.45	8.25@ 8.40 8.15@ 8.30	8.10@ 8.30	8.20@ 8.85 8.10@ 8.75	8.25@ 8.40 8.20@ 8.30
Medium:					
160-220 lbs	7.50@ 8.50	8.00@ 8.55	8.00@ 8.50	8.85@ 8.65	8.25@ 8.60
sows:					
Good and choice:					
270-300 lbs	8.30@ 8.40	8.00@ 8.15	8.00@ 8.15 7.90@ 8.10 7.85@ 8.00	7.70@ 7.85 7.70@ 7.85 7.65@ 7.75	8.10@ 8.15 8.05@ 8.10 8.00@ 8.10
330-360 lbs	8.25@ 8.35 8.20@ 8.30	8.00@ 8.15 7.85@ 8.10	7.85@ 8.00	7.65@ 7.75	8.00@ 8.10
Good:					
360-400 lbs	8.10@ 8.25	7.75@ 8.00	7.85@ 7.90	7.60@ 7.70	8.00@ 8.05
450-500 lbs	8.10@ 8.25 7.95@ 8.15 7.75@ 8.00	7.75@ 8.00 7.70@ 7.80 7.50@ 7.75	7.85@ 7.90 7.90@ 7.90 7.75@ 7.90	7.55@ 7.65 7.50@ 7.60	7.95@ 8.00 7.95@ 8.00
Medium:	1.100 0.00	1.50@ 1.10	1.15@ 1.50	1.50@ 1.60	1.00 @ 6.00
250-500 lbs	7.35@ 7.75	7.10@ 8.00	7.35@ 7.75	7.40@ 7.75	7.90@ 8.00
PIGS (Slaughter):				1110	1100 6 0100
Med. & good, 90-120 lbs.	7.00@ 7.75	6.75@ 7.40			
		0.100			*********
Slaughter Cattle, Vealers and Cal-	ves:				
STEERS, choice:					
750- 900 lbs	11.75@13.25	11.00@12.00	10.50@12.25	10.75@12.50	*******
1100-1300 lbs.	11.75@13.25 11.50@13.25	11.00@12.00 11.00@12.00	10.50@12.50 10.50@12.50	11.00@12.50 10.75@12.50	
1300-1500 lbs	11.00@13.00	11.00@12.00	10.25@12.50	10.25@12.25	
STEERS, good:					
750-900 lbs, 900-1100 lbs, 1100-1300 lbs, 1300-1500 lbs,	10.50@11.75	9.75@11.00 9.75@11.00 9.75@11.00 9.75@11.00	9.50@10.50 9.50@10.50	9.50@10.75	9.75@10.75
900-1100 lbs	10.50@11.75	9.75@11.00	9.50@10.50	9.50@10.75 9.50@10.75 9.50@10.75	9.75@10.75 9.50@10.50 9.50@10.50
1800-1500 lbs.	9.75@11.00	9.75@11.00	9.50@10.50 9.50@10.25	9.50@10.75	9.25@10.25
STEERS, medium:				0.000	01204320120
	8.75@10.50	8.75@ 9.75	8 25@ 9 50	8 50@ 9 75	8 50@ 9 50
750-1100 lbs	8.75@10.00	8.75@ 9.75 8.75@ 9.75	8.25@ 9.50 8,25@ 9.50	8.50@ 9.75 8.50@ 9.75	8.50@ 9.50 8.25@ 9.25
STEERS, common:					
750-1100 lbs	8.00@ 8.75	8.00@ 8.75	7.25@ 8.25	7.50@ 8.50	7.25@ 8.25
STEERS, HEIFERS AND MI	XED:				
Choice, 500-750 lbs Good, 500-700 lbs	11.50@12.50	10.75@11.50 9.75@10.75	10.50@11.75	10.50@11.50	
	10.50@11.50	9.75@10.75	9.50@10.50	9.50@10.50	9.25@10.25
HEIFERS:					
Choice, 750-900 lbs Good, 750-900 lbs Medium, 500-900 lbs Common, 500-900 lbs	11.25@12.25	10.75@11.50 9.75@10.75 8.75@ 9.75 7.50@ 8.75	10.25@11.50	10.25@11.25	
Medium, 500-900 lbs	9.25@10.50	9.75@10.75	9.50@10.25	9.50@10.50	9,00@10.00
Common, 500-900 lbs	8.00@ 9.25	7.50@ 8.75	8.25@ 9.50 7.00@ 8.25	8.00@ 9.50 7.25@ 8.00	8.00@ 9.00 6.75@ 8.00
COWS, all weights:					
Good	8.25@ 9.50	8.25@ 8.75	7.75@ 8.25	7.75@ 8.25	7.25@ 8.25
Medium	7.75@ 8.50	7.75@ 8.25	7.25@ 7.75	7.75@ 8.25 7.25@ 7.75 6.00@ 7.25	7.25@ 8.25 6.75@ 8.25 5.75@ 6.75
Medium Cutter and common Canner	8.25@ 9.50 7.75@ 8.50 6.25@ 8.00 5.25@ 6.25	8.25@ 8.75 7.75@ 8.25 6.25@ 7.75 5.00@ 6.25	7.75@ 8.25 7.25@ 7.75 6.25@ 7.25 5.00@ 6.25	6.00@ 7.25 4.75@ 6.00	5.75@ 6.75 5.00@ 5.75
BULLS (Ylgs. Excl.), all wel					0100 0110
Reef. good	8 25@ 8 50	8.00@ 8.50	7 90@ 8 95	9 00 00 9 05	7 50@ 9 00
Sausage, good	8.40@ 8.60	8.00@ 8.25	7.75@ 8.00	7.75@ 8.00	7.50@ 8.00 7.25@ 7.75 6.75@ 7.25
Beef, good Sausage, good Sausage, medium Sausage, cutter and com.	7.75@ 8.40	7.75@ 8.00 7.00@ 7.75	7.90@ 8.25 7.75@ 8.00 7.35@ 7.75 6.75@ 7.85	8.00@ 8.25 7.75@ 8.00 7.25@ 7.75 6.25@ 7.25	6.75@ 7.25 6.25@ 6.75
	1.200 1.10	1.000 1.10	0.15@ 1.65	6.20tg 1.25	6.25@ 6.15
VEALERS, all weights: Good and choice	11 00@10 F0	10.000011.00	11.00@13.50	40 00 000 00	
Good and choice Common and medium	8.00@11.00	8.00@10.25	7.50@11.00	10,00@12.00 7.00@10.00	10,00@12.50 7.50@10.00
Cull	6.00@ 8.00	5.00@ 8.00	5.50@ 7.50	6.00@ 7.00	5.00@ 7.50
CALVES, 400 lbs. down:					
Good and choice	8.00@10.00 7.00@ 8.00 6.00@ 7.00	8.00@ 9.75	9.00@11.00	8.25@10.25	8.50@ 9.50 6.50@ 8.50
Common and medium	7.00@ 8.00	8.00@ 9.75 6.50@ 8.00 5.25@ 6.50	7.00@ 9.00 5.00@ 7.00	7.00@ 8.25 5.50@ 7.00	6.50@ 8.50
	0.00@ 1.00	5.25 g 6.50	5.00@ 7.00	5.50@ 7.00	5.00@ 6.50
Blaughter Lambs and Sheep:1					
LAMBS:					
*Good and choice *Medium and good Common	11.00@11.65	10.75@11.25 9.50@10.50	11.00@11.40 9.75@10.90 8.50@ 9.75	10.50@11.00	9.25@ 9.85
Common and good	9.50@10.75 8.25@ 9.25	9.50@10.50 8.25@ 9.25	9.75@10.90 8.50@ 9.75	9.25@10.25 8.00@ 9.00	8.00@ 9.00 7.00@ 8.00
		0.20 0.20	0.00 g 0.10	0.000 0.00	1.000 8.00
YEARLING WETHERS (woo		8 50-9 0 50	9 0000 0 00	0.750 0.70	
Good and choice Medium	8.50@ 9.25 7.25@ 8.50	8.50@ 9.50 7.75@ 8.50	8.00@ 9.00 7.00@ 8.00	8.75@ 9.50 7.75@ 8.75	*********
EWES (wooled):	3 2.00				
Good and choice	6.00@ 7.25	5.75@ 6.75	5.75@ 7.00	5.75@ 6.50	4 50@ K 50
Good and choice Common and medium	3.75@ 6.00	5.75@ 6.75 4.00@ 5.75	5.75@ 7.00 4.00@ 5.75	5.75@ 6.50 4.00@ 5.75	4.50@ 5.50 3.00@ 4.50

¹Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

TRIMMING OFF THE PROFITS

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's pork plant handbook.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended May 2:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,098	1.135	2.319	2.187
San Francisco	900	135	2,000	1,000
Portland	2,475	275	3,375	3.275

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 3, 1941, as reported to THE NATIONAL PROVISIONER:

CHICAGO

CHIOAGO

Armour and Company, 4,995 hogs; Swift & Company, 3,628 hogs; Wilson & Co., 8,369 hogs; Western Packing Co., 1sc., 1,105 hogs; Agar Packing Co., 4,975 hogs; Shippers, 2,832 hogs; Others, 27,009 hogs.

Total: 41,948 cattle; 4,648 calves; 52,968 hogs; 43,834 sheep.

KANSAS CITY

Car	ttle Ca	lves Ho	gs Sheep
Armour and Company. 3,	174	502 5.3	202 8,703
Cudaby Pkg. Co 1.	628	862 2,1	512 7,662
Swift & Company 1,	646	411 3.0	609 6,557
Wilson & Co 1,	841	472 2,	787 5,872
Indep. Pkg. Co			450
Kornblum Pkg. Co 3,			610 6,238
Total12,	366 1.	874 16.	170 35.032

AHAMO

	Cattle and Calves	Hogs	Sheep
Armour and Company	5,786	5.319	5.315
Cudahy Pkg. Co	4,425	3,227	6,421
Swift & Company		2,807	4,428
Wilson & Co		2,092	2,171
Others	**** ****	6,570	

Cattle and calves: Hagle Pkg. Co., 26; Greater Omaha Pkg., 120; Geo. Hoffman, 61; Lewis Pkg. Co., 505; Nebraska Beef Co., 609; Omaha Pkg. Co., 166; John Roth, 138; So. Omaha Pkg. Co., 506.

Total: 18,204 cattle and calves; 20,015 hogs; 18,335 sheep.

EAST ST LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company.	2,583	1,590	13,587	4,246
Swift & Company		2,363	11,335	3,278
Hunter Pkg. Co	1,166	70	11,150	106
Heil Pkg. Co			2,275	
Krey Pkg. Co			2,146	
Laclede Pkg. Co			2,768	
Sieloff Pkg. Co			1,422	****
Shippers		2,305	9,812	
Others	2,781	163	3,062	462
Total	13,155	6,491	57,557	8,092
97	TOSE	PH		

	Cattle	Calves	Hogs	Sheep
Swift & Company Armour and Company. Others	2,321	286 279 22	6,715 6,379 308	14,139 7,495 1,439
Total Not including 1,036				23,073

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co	2,915	62	8,194	3,470
Armour and Company. Swift & Company		82 44	8,418	2,783
Shippers	5,613	21	3,383	260
Others	295	15	48	****
Total	14,680	174	24,837	9,454

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co	1,428	379	4,454	5,607
Wichita D. B. Co	18			
Dunn-Ostertag	78		140	
Fred W. Dold		0 0 0 0	611	****
Sundower Pkg. Co	44		253	****
Others	1,004	0 0 0 0	634	137
Total	3,398	879	6,192	5,744

Not including 1,421 hogs bought direct.

ENVE	R .		
1,136	181	Hogs 1,962	Sheer 5,705
970	42 242	1,987 1,527	4,328 2,614 6,277
5,436	657	7,669	18,92
	Cattle 1,136 1,596	1,596 192 970 42 1,784 242	Cattle Calves Hogs 1,136 181 1,962 1,596 192 2,248 970 42 1,987 1,784 242 1,527

OKLAHOMA CITY

Wilson	and Company.	1,574 1,449	335 428 12	Hogs 3,001 3,099 1,368	3heep 1,614 1,358 4
Total		8,278	775	7,468	2,967
Mat !	including 61 o	-447	-4 9 488		S S A

49.4	F. T. 48.	144		
	Cattle	Calves	Hogs	Sheep
Armour and Company.	8,517	3,312	13,884	1,91
Cudahy Pkg. Co	168	757	****	10
Rifkin Pkg. Co Swift & Company	804 5,912	4,000	19.581	3,16
United Pkg. Co	533	4,000	10,001	
Others		2,389	7,166	79
Total .	1K 790	10 551	40.001	0.00

FORT WORTH

Armour and Company Swift & Company Blue Bonnet Pkg. Co. City Pkg. Co	2,366 1,978 202 84	458 448 15 4	Hogs 6,306 3,679 507 776	3,808 16,031 4	
Rosenthal Pkg. Co	22	19	88	4	
Total	4,652	944	11,301	29,847	

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co		828	25,003	2,195
Armour and Company.		450	2,441	
Hilgemeier Bros			1,275	
Stumpf Bros			143	
Stark & Wetzel		44	650	
Wabnitz and Deters	41	58	422	53
Maass Hartman	44	18		
Shippers	2,660	2.012	24,441	3,747
Others	979	348	368	44
Total	6.449	3.767	54.743	6.039

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons		11		233
E. Kahn's Sons Co		938	14,186	447
Lohrey Packing Co			305	****
H. H. Meyer Pkg. Co.	. 15		4,924	
J. Schlachter		176		26
J. & F. Schroth P. Co.		****	2,726	
J. F. Stegner Co	. 346	345		
Shippers	. 254	115	3,160	
Others	. 1,384	716	788	202

Total 2,803 2,300 26,084 908 Not including 1,184 cattle, 74 calves, 5,726 hogs and 644 sheep bought direct.

RECAPITULATION†

CATTLE

		Week ended May 3	Prev. week	Cor. week, 1940
Chicago		41,948	34,004	31,059
Kansas City		12,366	13,007	8,706
Omaha*		18,204	16,657	15,725
East St. Louis		13,155	10,741	8,645
St. Joseph		6,166	5.651	4,083
Sioux City		14,639	10,282	13,106
Oklahoma City		3,273	2,447	1,915
Wichita		3,398	4,691	1,283
Denver		5,436	5.189	4,461
St. Paul		15,730	14.092	13,802
Milwaukee		3,865	3,112	4.188
Indianapolis		6,449	2,977	5,838
Cincinnati		2,803	2,294	2,619
Ft. Worth		4,652	5,498	3,607
Total		152,084	131,142	119,037
3	100	98		
Chicago		52,966	54.162	68,025
Kansas City			14,934	12,355
Omaha			22,073	29,983
Contract Con		,020		20,000

Chicago 52,966 54,16	
Kansas City 16,170 14,93	4 12,355
Omaha 20,015 22,07	3 29,983
East St. Louis 57,557 53,50	7 37,555
St. Joseph 13,402 11,97	9 18,689
Sioux City 24,837 20,75	3 31,484
Oklahoma City 7,468 8,26	1 6,405
Wichita 6,192 6,64	9 4,593
Denver 7,669 7,45	8 5,812
St. Paul 40,631 33,13	2 40,040
Milwaukee 8,008 7,52	0 11.027
Indianapolis 54,743 49,66	2 46,721
Cincinnati 26,084 23,65	8 22,900
Pt. Worth 11,301 9,49	0 8,810
Total347,043 323,23	8 344.399

SHEEP

mah	8					۰							18,335	16,018	21,480
last	St. 1	d	H	2	8	١.				6			8,092	6,671	10,648
t. J	pseph	1					۰						28,073	26,456	29,239
ioux	City	P											9,454	5,508	7,663
	oma												2,967	2,511	8,029
Vich:	lta .												5,744	5,142	5,354
enve	P									٠	۰		18,924	20,766	20,996
t. P	aul .												6.036	3,568	5,451
	ukee												1.858	1.275	1.309
ndia	napol	di	8										6,039	2,386	4,859
inci	nati									٠			908	2,114	971
t. V	Vorth	1		0		0			0		0		29,847	17,274	58,160
PERA	. 9												010 100	00F 000	000 741

*Cattle and calves. †Not including directs.

ST. LOUIS HOGS IN APRIL

Receipts, weights and range of top prices for hogs at National Stock Yards, Ill., for April, 1941, with comparisons, reported by H. L. Sparks & Co. were:

	Apr. 1941	Apr. 1940
Total receipts		272,42 23
Top prices: Highest		36.6
Lowest	7.85	5.0
Average cost	8.36	5.4

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

†RECEIPTS

Cattle	Calves	Hogs	Sheep
Mon., April 2815,351	867	21.389	13,437
Tues., April 29 8,014	1,519	17,553	6,596
Wed., April 3013,475	873	14,396	7,714
Thurs., May 1 4,777	963	12,708	12,469
Fri., May 2 1,088	323	18,404	12,763
Sat., May 3 200	****	5,300	8,500
*Total this week 42,905	4,545	89,745	56,479
Prev. week34,034	4,672	88,764	61,387
Year ago	6,040	99,930	45,038
Two years ago34,399	6,838	81,668	69,792

SHIPMENTS

		- 1	×		44 25 304	1 4 14		
					Cattle	Calves	Hogs	Sheep
Mon., April	28.	 			3,580	64	1.058	4,652
Tues., April						109	242	1,627
Wed., April						99	347	
Thurs., May	1.	 	٠		1,527	63	388	
Fri., May 2							1,200	
Sat., May 3		 					100	1,000
Total this v	reek				12,313	335	8,330	16.014
Previous we	ek .				9,373	85	2,107	17,879
Year ago		 			9,217	92	5,282	
Two years :						280	4,855	18,428
*Including	365	 0.0		+1	o 508	eavles.	99 456 F	nome and

*Including 365 cattle, 598 ca 16,066 sheep direct to packers.

†All receipts include directs.

†MAY AND YEAR RECEIPTS

Chickan Ome East St. Siou Wice Fort Phil Indi New Okla Cinc Den St. Milv

To III.,

Chic Kan Oma East St. Siou: Wich Fort Phili India New Okla Cine: Benv St. Milw

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Apr

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Apr Was price 65.9

The

	-	<u>—Мау——</u>	Ye	ear-
	1	941 1940	1941	1940
Cattle	6,	065 12,568	616,777	624,257
	1,	286 2,649	73,961	86,957
Hogs Sheep	36,	407 45,475 782 23,876	1,672,875 862,769	1,958,703 899,854
A11	eceints in	clude directs.		

WEEKLY AVERAGE PRICE OF LIVESTOCK

																-	Cattle	Hogs	Sheep	Lambs
Week		e	n	đ	e	d	ŧ	3	ď	a	3	P	2	8.			\$10.25	\$8.40	\$6.50	\$11.15
Previ	io	n	8	1	W	16	16	h									10.50	8.45	6.50	10.50
1940														, .			9.80	6.00	4.25	9.90
1939																	10.00	6.85	4.25	9.95
1938																	8.45	7.95	4.75	8.45
1937																	10.85	10.15	5.75	11.05
1936															9		8.10	9.90	5.75	11.20
Av.		1	9	3	6	-	H	0.									.\$9.45	\$8.15	\$4.95	\$10.10

SUPPLIES FOR CHICAGO PACKERS

		_				_				_	_							Cattle	Hogs	Sheep
Week			n	d	la	wit.	1	3	ď	a	v		3		_			.30,592	86,415	40,465
Previ	0	u	8		3	V	e	el	k								. ,	.24,269	86,843	45,808
1940																		.24,521	93,296	36,315
1939			۰										۰					.23,996	76,410	50,795
1938										٠			9	٠				.19,660	67,385	41,210
1937		٠		۰	۰		٠	٠				۰		۰			,	.26,288	59,795	34,762

HOG RECEIPTS, WEIGHTS AND PRICES

																	No.	Av. Wt.,	—Pr	ices—
																	Rec'd	lbs.	Top	Av.
*Wee	k		4	12	16	9	e	a		h	E	n	v		3	١.	89,700	253	\$8.80	\$8,40
Previ	0	n	a	-	1	N	a	6	k				۳.		Ī		88,764	254	8.85	8.45
1940			·								Ì		Ì	ì		ĺ,	99,928	258	6.45	6.00
	Ü				Ī	Ī		ľ		Ì	Ì	Ĭ	Ì				81,668	255	7.30	6.85
1938	i	Ĭ						Ĭ	Ī	Ì							73,892	254	8,25	7.95
1937	ì	ľ	Ĭ	Ĭ	Ĭ	ľ				Ì	Ī			Ī			67,311	238	10.45	10.15
1936											0					,	 67,200	252	10.55	9.90
Av.		1	15	ю	H	3-	4	10	١.								78,000	251	\$8.60	\$8.15

*Receipts and average weight for week ending May 3, 1941, estimated.

CHICAGO HOG SLAUGHTERS

Hog slaughters at Chicago under federal impec- tion for week ending May 2:
Week ending May 2
Provious week
Year ago 97,17
Two years ago

CHICAGO HOG PURCHASES

Supplies of	hogs	purch	ased by Chicag Thursday, May	o packer 8:
and suippers,	Week	cuucu	Week ended May 8	

Packers' purchases Shippers' purchases							57,811 3,007	44,954 2,544
Total			۰	۰			60,818	47,498

SOUTHEASTERN RECEIPTS

Receipts of hogs, as reported by the Agricultural Marketing Service, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended May 2:

	Cattle	Calves	Hog
Week ended May 2		92	5,30 5,24
Last week		172 139	4,21

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVI-SIONER show the number of livestock slaughtered at 16 centers for the week ended May 3:

17 MG 14 MG 12 MG

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Hogs

941

CATTLE		
Week ended May 3	Prev.	Cor. week, 1940
Chicago† 27,855	22,969	23,503
Kansas City* 14,240	14,760	10,478
Omaha* 17,780	16,202	16,127
East St. Louis 9,146	7,681	8,645
8t Joseph 5,479	5,207	4,900
Sioux City 9,296	7,228	9,309
Wichita* 3,777	5,124	2,124
Fort Worth* 5,596	6,790	5,676
Philadelphia 2,216	1.831	2,066
Indianapolis 2,003	1,725	1.505
New York & Jersey City. 9,558	9.075	7.933
Oklahoma City* 4,069	3.672	8.220
Cincinnati 3,781	2,910	3,368
Denver 4,862	4.677	4.044
St. Paul 13,719	10,860	11,201
Milwaukee 3,741	2,962	8,986
Total	123,673	118,085
*Cattle and calves. †Not include		ts.

HOGS		
Chicago101,161	105,694	97,172
Kansas City 43,224	39,476	32,021
Omaha 34,759	28,373	30,154
East St. Louis1 72,571	78,737	60,506
St. Joseph 14,294	11.814	19,747
Sioux City 29,875	19,846	22,434
Wichita 7,513	7.861	7.176
Fort Worth 11,301	9,490	8,810
Philadelphia 16,662	14,301	17,470
Indianapolis 25,702	26,041	19,475
New York & Jersey City. 43,274	37,771	45,586
Oklahoma City 10,643	11.414	7,896
Cincinnati 23,041	23,440	19,804
Denver 7,471	7,421	5,284
8t. Paul 33,465	33,132	4.040
Milwaukee 7,975	7,497	11,001
Total482,931	462,308	444,576

Total4	82,931	462,30	8	444,576
¹ Includes National Stock III., and St. Louis, Mo.	Yards,	East	St.	Louis,

SHEEP		
Chicago† 28,837	43,347	11,062
Kansas City 35,082	33,468	32,180
Omaha 24,295	22,334	24,527
East St. Louis 8,092	6,671	10,648
St. Joseph 21,634	22,465	24,611
Sioux City	7,291	8,775
Wichita 5,744	5,142	5,354
Fort Worth 29,847	17,274	58,160
Philadelphia 3,046	2,647	2,464
Indianapolis 2,209	369	1,563
New York & Jersey City. 66,528	62,313	48,772
Oklahoma City 2,971	2,511	3,868
Cincinnati 1,913	1.316	1.732
Denver 8,244	7.812	6,284
St. Paul 5,244	3,568	5,451
Milwaukee 1,858	1,275	1,309
The same of the sa	-	

tNot including directs.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during March:

Mar., 1941	Feb., 1941	Mar., 1940
Per-	Per-	Per-
cent	cent	cent
Cattle-		
Steers	48.74	53.99 42.69
Bulls and stags 3.66	3.53	3.32
Hogs-		
Sows 47.37 Barrows 51.86 Stags and boars 77	46.43 52.89 .68	47.98 51.32 .70
Sheep and lambs-		
Lambs and yrlgs96.71 Sheep3.29	94.61 5.39	94.64 5.36

HOG-CORN RATIO

The hog corn ratio at Chicago for April, 1941, based on barrows and gilts was 12.2 compared with 11.7 in March and 8.8 in April, 1940. Average price of barrows and gilts at Chicago in April was \$8.44 per cwt. and for corn was 69.1c per bu. In March the hog price was \$7.69 per cwt., and corn was 65.9c per bu.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

	WESTERN DRESSED MEATS			
		WYORK	PHILA.	BOSTON
STEERS, carcass	Week ending May 3, 1941	10,066	2,987	2,889
	Week previous	8,933	2,896	2,757
	Same week year ago	9,868	2,561	2,959
COWS, carcass	Week ending May 3, 1941	920	1,048	2,248
	Week previous	745	932	2,140
	Same week year ago	467	1,252	2,481
BULLS, carcass	Week ending May 3, 1941	431	764	165
	Week previous	441	686	155
	Same week year ago	241	614	55
VEAL, carcass	Week ending May 3, 1941	10,133	1,649	771
	Week previous	12,973	1,636	975
	Same week year ago	15,024	1,704	1,264
LAMB, carcass	Week ending May 3, 1941	45,843	15,382	18,559
	Week previous	35,436	14,439	16,906
	Same week year ago	37,786	13,143	19,585
MUTTON, carcass	Week ending May 3, 1941	1,638	132	861
	Week previous	1,250	84	852
	Same week year ago	1,299	332	1,281
PORK CUTS, 1bs.	Week ending May 3, 1941	,421,307	392,959	397,146
	Week previous	2,761,221	464,839	268,806
	Same week year ago	2,519,678	337,179	455,794
BEEF CUTS, 1bs.	Week ending May 3, 1941	327,086		
	Week previous	319,203		
	Same week year ago	222,619		
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending May 3, 1941	9,558	2,216	
	Week previous	9,075	1,831	
	Same week year ago	7,933	2,066	
CALVES, head	Week ending May 3, 1941	15,437	2.802	
	Week previous	15,101	2,968	
	Same week year ago	12,926	2,852	
HOGS, head	Week ending May 3, 1941	43,150	16,662	
	Week previous	37,771	14,301	
	Same week year ago	45,586	17,470	
SHEEP, head	Week ending May 3, 1941	66,528	3.046	
	Week previous	62,313	2.647	
	Same week year ago		40.00	

Country dressed product at New York totaled 6,312 yeal, 2 hogs and 299 lambs. Previous week 7,483 yeal, 8 hogs and 637 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers of the country for the week ended May 2 exceeded slaughter for the same week a year earlier by 46,376 head. Hog slaughter during the week totaled 669,799 head, compared with 652,583 head the previous week and 623,423 head during the corresponding week a year earlier.

Number of animals processed in 27 centers for week ended May 2:

	Cattle	Calves	Hogs	Sheep
New York Area1	9,558	15,355	43,274	66,573
Phila. & Balt	3,518	1,506	29,748	2,008
Ohio-Indiana	0,000	2,000		-,
Group ²	8,616	5,203	66,620	7,636
Chicago ⁸	28,597	5,663	101,161	50,125
St. Louis Area4	10.013	8,400	72,571	11,747
Kansas City	12,697	4,033	43,224	29,707
Southwest Group's.	14.053	3.166	39,714	48,509
Omaha	16,484	927	34,759	27.631
Sioux City	8,407	146	29,875	11,950
St. Paul-Wis.	0,200			
Group ⁶	21.684	32,456	83,586	9,932
Interior Iowa &	22,002	02,100	00,000	0,000
So. Minn.	16,168	5,713	125,272	41,169
Do. Milli	10,100	0,120	220,212	44,200
Total	149 795	82,568	669,799	306,987
Total prev.	140,100	02,000	000,100	000,001
week	190 499	75 122	652,583	285 719
Total last year.	140 000	80.511		
			,	
¹ Includes New				
City. 2Includes				
and Indianapolis,	Ind. *I	ncludes	Elburn,	III. "In-
cludes National St				
and St. Louis, Mo.				
ite Oklahoma Cit	w and	Et Wor	th finel	ndes St

and St. Louis, Mo. "Includes So. St. Joseph, Wichita, Oklaboma City, and Ft. Worth. "Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. 'Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalitown, Ottumwa, Storm Lake and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar years 1939 and 1940, approximately 74% of the cattle, calves and hogs, and 82% of the sheep and lambs that were slaughtered under federal inspection during those two years.

CAMADIAN LIVECTORY BRIGHT

CANADIAN	LIVESTO	CK PR	ICES
	STEERS		
	Week		Same
	ended	Last	week
	May 1	week	1940
Toronto		\$ 9.35	\$ 7.75
Montreal		9.50	7.75
Winnipeg		8.50	8.00
Calgary		8.85	7.75
Edmonton	8.25	8.25	7.50
Prince Albert		8.00	7.25
Moose Jaw		8.00	6.50
Saskatoon		8.50	7.00
Regina		8.50	6.75
Vancouver		9.25	****
7	YEAL CALVES		
Toronto	\$11.50	\$12.00	\$11.00
Montreal	8.50	9.00	8.00
Winnipeg	9.50	10.00	8.50
Calgary		10.00	9.50
Edmonton	10.00	10.00	8.50
Prince Albert		8.50	****
Moose Jaw		8.50	8.00
Saskatoon		10.00	8.00
Regina		9.00	7.50
Vancouver		****	****
H	G CARCASSE	g*	
Toronto	\$11.40	\$11.40	\$11.00
Montreal		11.75	11.50
Winnipeg		10.55	10.35
Calgary		10.35	10.00
Edmonton	10.50	10.50	9.65
Prince Albert		10.25	9.50
Moose Jaw		10.25	0.00
Saskatoon		10.35 10.25	9.95
Regina Vancouver		11.25	****

*Official Canadi basis, quotations i	an bog grades a from B1 Grade.	Grade A	, \$1.00.
premium.	GOOD LAMBS		
Toronto	\$10.50	\$10.50	\$11.25
Montreal		9.00	11.00
Winnipeg		10.00	10.00
Calgary		9.00	20.00
Edmonton		9.25	9.75
Prince Albert		****	
Moose Jaw			8.50
Saskatoon		9.00	9.00
Regina		9.00	
Vancouver			****
†\$7 to \$8 per he	ad.		

†\$7 to \$8 per head.

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WANTED TO BUY—A good 50 to 100 ton Steam Corliss Refrigerating Machine. Must be in First Class condition. John Wenzel Company, Wheeling, West Va.

WANTED ALLBRIGHT-NELL 28x48 or globe 20x 42 lard roll for direct expansion. Must be in A-1 condition, MORGAN PACKING COMPANY, Tus-calooss, Alz.

WANTED TO BUY: One Ammonia Cylinder for 12½"x18" Vertical York Ammonia Compressor, to be used on a style "A" frame, John Wenzel Company, Wheeling, West Virginia.

ONE USED FAT and BONE MELTER, Preferably 4x7. Please give all details and price. W-260, THE NATIONAL PROVISIONER, 300 Madison Avenue, New York, N. Y.

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Superintendent

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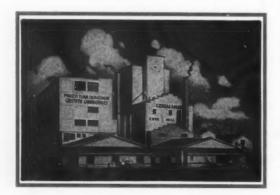
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We make many useful products here

LET US REASON TOGETHER

It is believed that the use of raw nitrite opens the meat cell quickly and the use of nitrate or Chile saltpetre opens them more slowly. These elements are recognized as color fixatives. The careful "curing man" is anxious to get curing quality and curing flavor in his every day operation in the shortest time with safety. We introduce Prague Powder as a better cure. All artery-pumped hams can be finished in dry cure like "Sugar Cured Bacon." A "Rich, Ripe Flavor" ham is desirable. The public requires a high color, "ripe-flavor" and a juicy ham. I ham is made tender by artery pumping, and the use of proprepared PRAGUE POWDER Pickle gives a flavor that satisfies

CEREAL IN SAUSAGE

CEREAL IN SAUSAGE is a subject demanding earnest thought Sausage as a CONCENTRATED FOOD is universally used. The product is a meat concentrated for the workingman's table. In highest standard is desirable. For many years the public has been permitted to think that cereal was used to cheapen sausage. We wish here to set the public and the packer back on the RIGHT ROAD to proper and SCIENTIFIC THINKING. We have submit that a cooked cereal can be used and SHOULD EUSED for the purpose of conserving RICH MEAT JUICES AND HIGH QUALITY FATS.

THE GRIFFITH A

EASTERN FACTORY: 37-47 EMPIRE ST., NEWARK, NEW JERSE ANADIA

WHY in these t

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PICKLE PU

With measu \$87.50. A h use of pre-p

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POWDER

WHY WASTE YOUR HIGH PRICED LABOR?

in these times you need to avail yourselves of a quick turnover. We cannot tell the price of hogs from day to day because we cannot tell the price of "government" day by lay. However, we do know that merchandise, moving in a regular, free flowing

With measuring device—No. 3, \$320; No. 4, \$200; No. 7, \$87.50. A ham is made tender by artery pumping, and the use of pre-prepared PRAGUE POWDER Pickle.

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ALL BOILED HAMS SHOULD BE CANNED



Poland has been at war. Their ham trade is in flight. You can capture this business. We have the formula they used. We are ready to help you. When you make this ham by the Griffith method you save 16% over the pre-cooked ham.

COLD PACK

channel will make more profit than stagnant meats in cellars. You will observe that it costs money to have salesmen on the road to dispose of your products. You have experienced fluctuations in meat sales; you have had long experience in selling boiled hams and have noted the spoilage and loss. Try canning them. You can do it.

Cure Sweet Pickle Ham in 3 to 7 Days Why Waste Time?

PRAGUE POWDER HAS all the curing elements combined in each particle and dissolves quickly, creating a lasting color on the lean of the meat leaving no bitterness and no burning. We know you are tired of using Raw Mixed Harsh Cures. We know you would like a "Mellow Mild Cure." We recommend PRAGUE POWDER because it really does fine work. It seems that every packer uses it, or at least says it is the best cure that's made. We recommend PRAGUE POWDER to you as the best-ask your neighbor how he likes it. PRAGUE POW-DER is a Dried Pickle. We Call Your Attention to This "Rich, Ripe Flavor" in a "Short-Time Cure."



Analysis Never Varies



This is Prague Powder



A Splash of Prague Powder Enlarged to High Magnification

THABORATORIES

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Whatever the Grime

the clean-up job is done quickly and efficiently with PRIDE WASH-ING POWDER. Those long-lasting, heavy-duty, soap suds dissolve clinging greases and stubborn stains quickly and easily. Pride Washing Powder is packinghouse-produced for packinghouse use. Packed in 200-lb. barrels, 125-lb. drums, and 25-lb. pails. No matter where your plant is located, there is a local Swift representative ready to serve you.

SWIFT & COMPANY

INDUSTRIAL SOAP DEPARTMENT

PRIDE WASHING POWDER

